

Le Sauvignon

Fresh and floral



Gold medal at Mâcon 2009 and 2010 contest,
Silver medal of Sauvignon World contest 2010,
Silver medal in "Les Ligiers" 2012 (Loire contest),
Gold medal at "Vignerons Indépendants" 2012 contest,
Recommended in "Guide Hachette" each year since 2010

Grape variety: Sauvignon
Dry White Wine, cellaring potential up to 5 years.

«A beautifully tantalizing colour with a delicate nose of white flowers, boxwood and vine peaches... The wine is harmonious and develops a lovely complexity of aromas which captivate the taste-buds and the finish is fresh.»

Food/Wine combinations

Perfect with fish and sea-food, this wine also complements Touraine-style goat's cheeses and cold meats; a welcome companion to a summer evening aperitif for its freshness.

On the technical side

Harvest	The harvest is mechanical; the fruit is removed from the stalk.
Wine-making and ageing	After a few hours of maceration under inert gas, the juice is gently extracted from the grape followed by a first fining. Vat fermentation follows at low temperature before being raised on the lees for 2 or 3 months with regular stirring (the thin lees are kept in suspension).
Soil	Clay

A suggestion?

Lively without being aggressive, serve from aperitif through to dessert. Ideally suited to grilled fish, sea-food...