



TOUR BOHIER



Touraine Sauvignon Tour Bohier

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

The Touraine vineyards in the Cher valley are located around Saint-Aignan sur Cher.

TERROIR

It is located on the hillsides, on a flinty clay soil, and on the slopes, on a siliceous soil on clay, allowing the Sauvignon grape variety to express its intensity and crispness.

WINEMAKING

The grapes are harvested at controlled ripeness for fresh fruit and ripe fruit aromas. Cold stabilisation of the must for a week to exacerbate these aromas. Fermentation in temperature-controlled stainless steel vats at 18°C to preserve the aromatic potential of the grapes.

VARIETAL

Sauvignon blanc 100%

SERVING

Serve chilled (10-12°C).

VISUAL APPEARANCE

Pale yellow colour with a beautiful brilliance.

AT NOSE

The nose offers a remarkable range of aromas, combining freshness (citrus, blackcurrant buds) and maturity (lychees).

ON THE PALATE

Harmonious, round and fleshy on the palate, with a lively edge and long-lasting aromas.

FOOD PAIRINGS

Serve as an aperitif or with fish, savoury cakes, summer raw vegetables (tomato mozzarella), tarragon verrines and goat's cheese.

