

Touraine Sauvignon Blanc

Château de Pont



LOCATION : Built on the foundations of a 16th century manor house, the Chateau de Pont is a superb 19th century building, located in the south of the Cher, in the canton of Loches.

TERROIR : Planted all around the Château, with a privileged south-facing orientation, the Sauvignon flourishes on a clay-limestone terroir, regulated by light grassing.

WINEMAKING : Harvesting of grapes with fresh fruit aromatic profiles. Gentle pressing and light settling to preserve the aromatic potential. Cold stabilisation (5 days). Traditional vinification with temperature control (17 to 19°C).

AGEING : Aged on fine lees with regular batonnage (4 months), bottled early.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled (10-12°C).

FOOD PAIRINGS : This wine will accompany aperitifs as well as raw vegetables, platters of cold meats, fish of character (pikeperch), white meats, as well as goat's cheese.



Pale gold colour.



The powerful nose opens with greedy notes of yellow grapefruit, boxwood and blackcurrant buds.



The palate is round, well balanced by a nice spicy freshness. The finish is powerful and persistent with sweet citrus notes.

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