

Haut Poitou Blanc Vive la Loire



LOCATION : The vines are located in the Poitiers area, on the Neuville Plain. The soil dating back to the Jurassic period. Although the topography is fairly flat, the vines grow on small rises consisting largely of limestone rocks. The superb clay-limestone soil is conducive to growing excellent ripe grapes.

WINEMAKING : Direct pressing. After the racking of the must at low temperature, fermentation starts during 12 to 14 days at 18°C maximum, to preserve all the aromas.

AGEING : Aged on fine lees before bottling.

VARIETALS : Sauvignon blanc 100%

SERVING : Served well-chilled at 10°C?

FOOD PAIRINGS : It is ideal with fishes, seafood, ham and sausage or as an aperitif.