

SeaFood&co



Touraine Sauvignon blanc SeaFood&Co

AOP Touraine, Vallée de la Loire et Centre, France

SeaFood&Co is the brand dedicated to wine and seafood lovers.

Discover a selection of wines that will perfectly match with fish, seafood and other shellfish.

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 to express the intensity and the crispness of the Sauvignon grape variety.

WINEMAKING

Harvesting of grapes at controlled maturity for fresh fruit and ripe fruit aromas.

Cold stabilization of the must for a week to enhance these aromas. Fermentation in stainless steel tanks thermo-regulated at 18°C to preserve the aromatic potential of the grapes.

VARIETAL

Sauvignon blanc 100%

12 % VOL.

Contains sulphites.

SERVING

Serve chilled (10-12°C).

VISUAL APPEARANCE

Pale yellow color with a beautiful brilliance.

AT NOSE

The nose offers a remarkable aromatic palette, mixing freshness (citrus fruit, blackcurrant buds) and maturity (lychees).

ON THE PALATE

Harmonious mouth, round, fleshy, enhanced by a lively point and endowed with a great aromatic persistence.

FOOD PAIRINGS

This Touraine Sauvignon will perfectly accompany seafood, grilled fish and other shellfish.

