

Touraine Sauvignon Blanc

"Domaine de Poix"



LOCATION : "The name for my 20-hectare estate comes from the land register designation "Clos du Poix". It is located in the Loir-et-Cher department in the communes of Couddes and Choussy. My Sauvignon Blanc vines are between 20 and 50 years old. They grow on the border of Touraine and the Sologne. [OBJ]"

Domaine de Poix is located in the commune of Couddes, near Château de la Basme, where the famous poet Pierre de Ronsard was born.

TERROIR : This 15-hectare estate is ideally situated in the Premières Côtes du [OBJ]Cher. Consisting of shell marl sand (ancient marine deposits), the light soil is ideally suited to making expressive Sauvignon Blanc wines. Great care is taken to pick at just the right moment.

"The soil is quite unusual : a light clay and sand mix called shelly sand. The sand consists of ancient marine sediment (fossils and shells) that warms up quickly and is conducive to good ripening.

WINEMAKING : Ripening is regularly monitored by tasting the grapes. These are picked when they achieve optimum ripeness for a full, fruity taste profile. The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Cold stabilised (5 days). Traditional temperature-controlled fermentation (17-19°C).

AGEING : Aged on the lees with regular bâtonnage (lees stirring) for 4 months and bottled early on.

VARIETALS : Sauvignon blanc 100%

SERVING : Best enjoyed chilled (10-12°C).

FOOD PAIRINGS : Best enjoyed with raw vegetables in a sauce, delicatessen meats, fish, white meats, goat's cheese, or as an aperitif.