

grain

Touraine Sauvignon Grain d'Expression

AOP Touraine, Vallée de la Loire et Centre, France

Grain d'Expression is a range of wines without added sulphites. It allows the terroir and the aromas of the grapes to express themselves freely. Without artificial additives, rediscover the original aromas of the main grape varieties of the Loire.

PRESENTATION

Sulphur is a long-standing companion for the winemaker; it allows him to produce products with great stability over time and to develop great aromatic complexity, while keeping them away from deviant paths. It can, however, be perceived as counteracting the natural expression of the wine. With this cuvée, we decided to free ourselves from it in order to rediscover the original purity of the fruit without nature depriving man of his creation: the art of transforming the grape into wine. A cuvée full of fruit, intense and delicious!

LOCATION

The vines of the Touraine Sauvignon cuvée are located around the commune of Saint-Romain-sur-Cher, on the slopes of the Cher.

TERROIR

Sandy soil on clay.

WINEMAKING

Vinification followed without sulphur, with temperature control (17°C) to preserve the aromatic potential of the Sauvignon.
No malolactic fermentation.

VARIETAL

Sauvignon

SERVING

Taste it fresh (10-12°C)

VISUAL APPEARANCE

This wine has a pale yellow colour with a beautiful brilliance.

AT NOSE

A delicate nose with notes of ripe fruit.

ON THE PALATE

Harmonious on the palate, with a hint of acidity and great aromatic persistence.

FOOD PAIRINGS

Served chilled, it will ideally accompany your aperitifs with goat cheese specialities.

