

# Le Grand St-Vincent



Grand Saint Vincent, AOC Touraine, Sauvignon Blanc  
AOC Touraine, Vallée de la Loire et Centre, France

## LOCATION

The vineyards of this Touraine Sauvignon are settled near the Cher River valley, close to the famous castle of Chenonceaux, Chambord and Amboise.

## TERROIR

Hillsides with flinty clay soil and on slopes with siliceous soil and clay subsoil, where the Sauvignon Blanc grape variety expresses all its subtle complexity.

## WINEMAKING

The grapes are harvested in the coolest part of the day and pneumatic pressing releases the juice from the grapes slowly and gently. Following a short skin contact on fine lees, low-temperature fermentation (16-18°C) preserves a maximum of the varietal aromas.

## AGEING

Aged a couple of months on fine lees before bottling.

## VARIETAL

Sauvignon 100%

## SERVING

Best enjoyed slightly chilled (8-10°C).

## AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

## TASTING

Brilliant pale golden colour with silver highlights. Bouquet featuring soft fresh-fruit (tropical fruit, blackcurrant, and citrus) and floral aromas. On the palate, it is light, fresh, and bursting with fruit (citrus, grapefruit, and peaches), with a lively lemony note. Nice length with some mineral character.

## FOOD PAIRINGS

Serve as an accompaniment to aperitifs, delicatessen meats, summer salads, seafood (prawns), vegetable tarts, goat's cheese, and fruit salads.

