

# Grand Saint Vincent, AOC Touraine, Sauvignon Blanc



**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.

**VARIETALS :** Sauvignon 100%

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

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