

Charles de Villeneuve



Touraine Sauvignon - Charles de Villeneuve

AOP Touraine, Vallée de la Loire et Centre, France

THE VINTAGE

HVE from the 2021 vintage

LOCATION

The vineyard is located in the Cher valley in Touraine, near Saint-Aignan

TERROIR

It has a clay and flint soil, while the steeper slopes have a more siliceous soil with clay that is ideal for Sauvignon Blanc.

WINEMAKING

The grapes are picked at the coolest time of the day and pressed slowly and progressively. A cold fermentation (16-18°C) followed by a short maceration to lock in a maximum of aromas.

AGEING

The wine is aged on lees before being bottled.

VARIETAL

Sauvignon 100%

SERVING

Served well chilled (8-10°C).

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Brilliant pale gold color with silver reflections. Lovely aromas of fresh fruit (tropical fruit, blackcurrant, citrus) and flowers. The palate develops beautifully with delicate flavors of white fruits (nectarine) and fresh lemon. Great length with a certain minerality.

FOOD PAIRINGS

This wine is a delight as an aperitif with cold meats, salads, shrimps, quiches, goat cheese or with a fruit salad.

