

Touraine Sauvignon – Charles de Villeneuve



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.

VARIETALS : Sauvignon 100%

SERVING : Served well chilled (8-10°C).

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