

VIVE LA LOIRE!



Vive la Loire, AOP Touraine Sauvignon, Blanc

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR

It is located on the hillsides, on clay and flint soil; and on the slopes, on siliceous soil on clay, thus allowing the intensity and crunch of the Sauvignon grape variety to be expressed.

WINEMAKING

Harvest of grapes at controlled maturity for aromas such as fresh fruit and ripe fruit. Cold stabilization of the must for a week to enhance these aromas. Fermentation in stainless steel vats temperature-regulated at 18°C in order to preserve the aromatic potential of the grapes.

SERVING

Enjoy chilled (around 10-12°C).

TASTING

Pale yellow color with a beautiful shine. The nose offers a remarkable aromatic palette, combining freshness (citrus, blackcurrant bud) and maturity (lychees). Harmonious, round, fleshy palate, enhanced by a lively touch and with great aromatic persistence.

FOOD PAIRINGS

Serve as an aperitif or with fish, savory cakes, summer raw vegetables (tomato mozzarella), tarragon verrines and goat cheeses.

