

Touraine Sauvignon Blanc

Domaine de Chevaunet



TERROIR : This 5-hectare vineyard in the commune of Couddes (of the Plateau de Sologne) has clay-siliceous soil. Sustainable viticulture.

WINEMAKING : Final blend takes into account the taste profiles of wines from specific plots. Cold stabilised (5 days). Temperature-controlled fermentation.

AGEING : Aged on fine lees (3 months) before bottling.

VARIETALS : Sauvignon 100%

SERVING : Best enjoyed chilled (10-12°C)

FOOD PAIRINGS : Best enjoyed with raw vegetables in a sauce, delicatessen meats, fish, white meats, goat's cheese, or as an aperitif.



Pale golden colour.



Elegant white flower and citrus aromas.



Fresh and smooth on the palate. Mineral aftertaste.

www.lesvignoblesedonis.com