



Touraine Sauvignon Secrets de Chai

AOP Touraine, Vallée de la Loire et Centre, France

PRESENTATION

Sylvette MORIN, cellar master at Les vigneronns des Coteaux Romains:?

“Wine is a family affair. My parents are cooperative winegrowers in the Jura. Out of 4 girls, 3 of us work in the wine world! After an Engineering Degree in processes applied to fermented drinks, I let myself be seduced by the environment and naturally continued with the DNO in Dijon. My various experiences in Corsica, the Rhône Valley and Australia supported my interest in aromatic grape varieties such as Sauvignon and guided me to the Loire Valley. I have been working with this grape variety for 10 years now and I continue to discover and unlock these secrets because its aromatic palette is rich, dense with astonishing complexity. »

LOCATION

The vines are located in the heart of Touraine in the communes of Saint Romain sur Cher and Couddes.

TERROIR

The vines are planted on clay soil covered with sand.

WINEMAKING

Harvest of grapes with aromatic profiles such as fresh fruit and ripe fruit. Direct pressing. Vinification allowing the varietal and fermentation aromas to be exacerbated and to provide a nice complexity. Traditional fermentation with temperature control (17°C), allowing the aromatic potential of Sauvignon blanc to be preserved.

AGEING

Aging on fine lees for several months. Bottling in spring, then storage in our cellars at a depth of 25m where the wine continues its aging sheltered from light and temperature variations.

VARIETAL

Sauvignon blanc 100%

SERVING

Best served well-chilled (10-12°C).

VISUAL APPEARANCE

Beautifully brilliant pale yellow colour.

AT NOSE

The nose has a remarkable range of fresh (citrus, blackcurrant buds) and ripe (lychee, mango) aromas, as well as subtle floral (rose) overtones.

ON THE PALATE

Round, full-bodied, and well-balanced on the palate, underpinned by good acidity and a very long aftertaste.

FOOD PAIRINGS

Depending on your desires, pair this wine with fish and shellfish recipes, savory tarts, sweet and savory dishes.

The cellar master’s recommended recipe: Risotto with cream and green asparagus tips.

