

LES ROCHES



Touraine Sauvignon " Les Roches"

AOC Touraine, Vallée de la Loire et Centre, France

PRESENTATION

There have been vines in the Touraine region as far back as Roman times. The vineyard of Les Roches stretches along the hillsides that run alongside the Loire and its tributaries.

LOCATION

Siliceous clay, clay on flint or clayey limestone depending on the terroirs

WINEMAKING

Automatic pressing, cool settling in temperature-controlled vats (18° to 20°C), matured in temperature controlled stainless steel vats under an inert gas.

VARIETAL

Sauvignon blanc 100%

SERVING

Serve chilled at 8 to 10°C.

TASTING

Pale yellow colour. A dry and refreshing wine, with simple yet distinctive flavours, mineral, floral and a hint of lemon, with a full-bodied rich taste and a fruity hint very typical of our slopes.

FOOD PAIRINGS

with fish, seafood, raw vegetables (asparagus). Delicious with goat cheese from the Loire Valley.

