

# Touraine Sauvignon " Les Roches"



**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.

**VARIETALS :** Sauvignon blanc 100%

**SERVING :** Serve chilled at 8 to 10°C.

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

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.