

Touraine Sauvignon

Vignobles Edonis



LOCATION : The vineyards are located in the commune of Saint Romain sur Cher, in the heart of the Cave des Vignerons des Coteaux Romains historic terroir. The vineyard is rooted in clay-limestone soil dotted with flint, a terroir that gives this Sauvignon its minerality and distinctive character.

TERROIR : The clay-limestone soil, enriched with flint, gives this Sauvignon an elegant minerality. The flint, typical of the region, contributes freshness and tension on the palate, while the limestone favors structure and the desired acidity.

WINEMAKING : 70% of the volume is vinified in new 500-liter French oak barrels. The wine remains in these barrels for 10 months, bringing out its aromatic complexity.

The remaining 30% is vinified in stainless steel tanks to preserve the freshness and purity of the grape variety.

The aim is to reveal all the Sauvignon typicity while adding a touch of elegance and subtlety thanks to this balance between wood and stainless steel.

VARIETALS : Sauvignon blanc

SERVING : Serve at 12-14°C to fully appreciate its complexity and freshness.

FOOD PAIRINGS : This Touraine Sauvignon goes wonderfully well with fish (sea bream roasted with herbs, sea bass baked in a lemon sauce), local goat's cheeses and traditional tarte Tatin.



The wine has a pale color with golden highlights, a sign of excellent ripeness and careful vinification.



The nose is expressive, with aromas of ripe white fruits such as pear and peach, enhanced by a hint of citrus and delicate floral nuances.



On the palate, this Sauvignon reveals the lively acidity characteristic of Loir-et-Cher wines. Flavors of ripe white fruit are balanced by subtle minerality and a touch of freshness, with a long finish that lingers on lightly woody notes.

www.lesvignoblesedonis.com