



Touraine Sauvignon Blanc "La Javeline" 2020

AOP Touraine, Vallée de la Loire et Centre, France

LOCATION

The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR

It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay to express the intensity and crunchiness of the Sauvignon grape variety.

WINEMAKING

Grapes are harvested at controlled maturity for aromas of fresh and ripe fruit. Cold stalling of the must for a week to exacerbate these aromas. Fermentation in stainless steel vats thermo-regulated at 18°C in order to preserve the aromatic potential of the grapes.

VARIETAL

Sauvignon blanc 100%

SERVING

Serve chilled (around 10-12°C).

TASTING

Pale yellow colour with a beautiful brilliance. The nose offers a remarkable aromatic palette, combining freshness (citrus fruit, blackcurrant buds) and maturity (lychees). Harmonious on the palate, round, fleshy, enhanced by a lively hint and endowed with great aromatic persistence.

FOOD PAIRINGS

Serve as an aperitif or with fish, savoury cakes, summer crudités (tomato mozzarella), tarragon verrines and goat's cheese.

REVIEWS AND AWARDS



Or

Concours Mondial des Féminales 2021 Or



Bronze

"La robe brillante et lumineuse couleur jaune pâle aux nuances vertes s'ouvre sur un nez expressif qui associe les odeurs des agrumes (pamplemousse) à des notes de bourgeon de cassis. La bouche à l'attaque souple offre une matière charnue, de la fluidité, un bel équilibre sur la fraîcheur, ainsi que des arômes floraux (genêt) et fruités (citron) qui persistent dans une finale croquante et longue. Beau Touraine sauvignon."

Concours des Ligiers

