

# Touraine Sauvignon Tour Bohier



**LOCATION :** The Touraine vineyards in the Cher valley are located around Saint-Aignan sur Cher.

**TERROIR :** It is located on the hillsides, on a flinty clay soil, and on the slopes, on a siliceous soil on clay, allowing the Sauvignon grape variety to express its intensity and crispness.

**WINEMAKING :** The grapes are harvested at controlled ripeness for fresh fruit and ripe fruit aromas.

Cold stabilisation of the must for a week to exacerbate these aromas. Fermentation in temperature-controlled stainless steel vats at 18°C to preserve the aromatic potential of the grapes.

**VARIETALS :** Sauvignon blanc 100%

**SERVING :** Serve chilled (10-12°C).

**FOOD PAIRINGS :** Serve as an aperitif or with fish, savoury cakes, summer raw vegetables (tomato mozzarella), tarragon verrines and goat's cheese.



Pale yellow colour with a beautiful  
brilliance.



The nose offers a remarkable range of  
aromas, combining freshness (citrus,  
blackcurrant buds) and maturity (lychees).



Harmonious, round and fleshy on the  
palate, with a lively edge and long-lasting  
aromas.

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