

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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