



# TOUR BOHIER



## Touraine Sauvignon Tour Bohier

AOP Touraine, Vallée de la Loire et Centre, France

### 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.

### VARIETAL

Sauvignon blanc 100%

### SERVING

Serve chilled (10-12°C).

### VISUAL APPEARANCE

Pale yellow colour with a beautiful brilliance.

### AT NOSE

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

### ON THE PALATE

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

### FOOD PAIRINGS

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

