

Touraine Sauvignon SeaFood&Co



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 to express the intensity and the crispness of the Sauvignon grape variety.

WINEMAKING : Harvesting of grapes at controlled maturity for fresh fruit and ripe fruit aromas. Cold stabilization of the must for a week to enhance these aromas. Fermentation in stainless steel tanks thermo-regulated at 18°C to preserve the aromatic potential of the grapes.

VARIETALS : Sauvignon blanc 100%

ALCOHOL CONTENT : 12 % vol.

SERVING : Serve chilled (10-12°C).

FOOD PAIRINGS : This Touraine Sauvignon will perfectly accompany seafood, grilled fish and other shellfish.



Pale yellow color with a beautiful brilliance.



The nose offers a remarkable aromatic palette, mixing freshness (citrus fruit, blackcurrant buds) and maturity (lychees).



Harmonious mouth, round, fleshy, enhanced by a lively point and endowed with a great aromatic persistence.

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