

Touraine Sauvignon Blanc

Domaine du Haut Morlu



LOCATION : The area of Touraine is located 250 kms South from Paris and the main part of the Vineyards is found to the south-east of the city Tour. It is in this part of the Loire Valley that we can discover the biggest and most famous Castles like: Château de Chambord, Chenonceau, Amboise, Villandry....

TERROIR : The variety of soils, grapes in the vast Touraine is unique, highlighted by the diversity of fine and fruity white, rose, red and sparkling wines.
"The Sauvignon Blanc vines thrive on sandy topsoil with fossils on a clay-limestone subsoil that gives plenty of character to my wines."

WINEMAKING : Selection depending of the maturity of the grapes which are harvested at the coolest time of the day. Light pressing and settling of the must. Cold stabilization (5 days). Fermentation with temperature control at 16-18°C to preserve aromas as much as possible.

AGEING : Ageing on lees with daily stirring (4 months) and early bottling.

VARIETALS : Sauvignon 100%

SERVING : Serve chilled at 10-12°C.

FOOD PAIRINGS : This Sauvignon is excellent for aperitif. It is also a very good companion for delicatessen meats, seafood, fishes, white meats or goat's cheese.



Pale yellow colour with golden-green highlights.



Intense nose of citrus and floral notes (blackcurrant buds).



Ample and well-structured on the palate, this wine has a lovely acidity which brings freshness and length.

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