

Touraine Sauvignon Blanc "La Croix des Champs" 2020



LOCATION : The vineyard is located in the Cher Valley in Touraine, near Saint-Aignan.

TERROIR : It has clay and flint soil, whereas the steeper slopes have more siliceous soil with clay that is ideal for Sauvignon blanc.

WINEMAKING : The grapes are picked during the coolest part of the day and pressed slowly and gradually. Cold fermentation (16-18°C) follows a short maceration on the must deposit to lock in a maximum number of aromas.

AGEING : The wine is aged on the lees before bottling.

VARIETALS : Sauvignon 100%

SERVING : Served well-chilled (8-10°C).

FOOD PAIRINGS : This wine is a treat as an aperitif with nibbles, as well as as an accompaniment to delicatessen meats, salads, shrimp, quiches, goat's cheeses, and fruit salad.