



Touraine Sauvignon Blanc "Domaine de Poix"

AOP Touraine, Vallée de la Loire et Centre, France

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

PRESENTATION

The winegrower : "I grew up in a family of winegrowers. My great-grandfather inherited a small (0.3 hectare) plot of vines. The estate significantly expanded over generations (my mother, also from a winegrowing family, inherited her father's vines). I became passionate about viticulture at an early age and presently work with my sister on the family estate. It is a pleasure to share this work with her. I hope to give my children a taste for winegrowing so that they will take over from me one day. Time will tell..."

LOCATION

"The name for my 20-hectare estate comes from the land register designation "Clos du Poix". It is located in the Loir-et-Cher department in the communes of Couddes and Choussy. My Sauvignon Blanc vines are between 20 and 50 years old. They grow on the border of Touraine and the Sologne."

Domaine de Poix is located in the commune of Couddes, near Château de la Basme, where the famous poet Pierre de Ronsard was born.

TERROIR

This 15-hectare estate is ideally situated in the Premières Côtes du Cher. Consisting of shell marl sand (ancient marine deposits), the light soil is ideally suited to making expressive Sauvignon Blanc wines. Great care is taken to pick at just the right moment.

"The soil is quite unusual : a light clay and sand mix called shelly sand. The sand consists of ancient marine sediment (fossils and shells) that warms up quickly and is conducive to good ripening.

IN THE VINEYARD

Two service trees (or sorb trees) are located nearby. They are precious to me because they are becoming extinct in Europe. They are a bit like me: they have plenty of character and a well-defined personality ! The vineyard is also home to wildlife: deer, rabbits, Eurasian stone-curlew, and badgers ! The latter are very crafty, because they instinctively know which are the sweetest grapes to eat !"

WINEMAKING

Ripening is regularly monitored by tasting the grapes. These are picked when they achieve optimum ripeness for a full, fruity taste profile. The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Cold stabilised (5 days). Traditional temperature-controlled fermentation (17-19°C).

AGEING

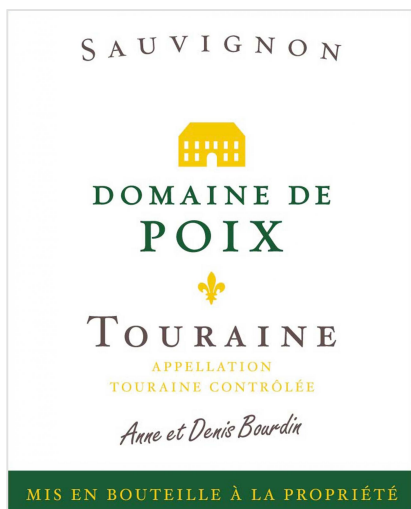
Aged on the lees with regular bâtonnage (lees stirring) for 4 months and bottled early on.

VARIETAL

Sauvignon blanc 100%

SERVING

Best enjoyed chilled (10-12°C).



TASTING

Pale golden colour . Expressive nose of blackcurrant, citrus, vineyard peaches, pineapple, and a hint of tomato leaf. The wine is full-bodied, well-balanced and attractively fresh on the palate. Long crunchy aftertaste with sweet citrus overtones.

FOOD PAIRINGS

Best enjoyed with raw vegetables in a sauce, delicatessen meats, fish, white meats, goat's cheese, or as an aperitif.

REVIEWS AND AWARDS

Argent
Concours des Vins à Macon

