



## Touraine Chenonceaux TBK

AOP Touraine, Vallée de la Loire et Centre, France

### PRESENTATION

An AOC created in 2011 on the best terroirs on the banks of the Cher for a gastronomic wine. Thomas Bohier and his wife Katherine are considered to be the founders of the Château de Chenonceau. During the 16th century, they carried out numerous works, laid the foundations of the castle we admire today and decorated some of the ceilings with their monogram "TBK".

### LOCATION

The vines are located on the right bank of the Cher on a south-facing slope. The microclimate of the plot is characterised by a very good light, regular ventilation and low rainfall.

### TERROIR

The terroir, which is very qualitative, is composed of flinty clay of the perruche type, which allows the Sauvignon grape variety to ripen very well. A controlled pruning, yields naturally limited to 55 hl/ha, naturally contribute to the identity of this superb cuvée, characterised by its aromas of ripe fruit and its assertive structure.

### WINEMAKING

Monitoring of ripeness by regular tasting of the berries. Harvesting with ripe to candied fruit profiles. Gentle pressing and light settling to preserve the aromatic potential. Cold stabilisation (5 days). Traditional vinification with temperature control (17 to 19°C).

### AGEING

Aged on fine lees with regular stirring (6 to 8 months minimum), bottled in June.

### VARIETAL

Sauvignon blanc 100%

### SERVING

Serve chilled (10°C).

### VISUAL APPEARANCE

Straw yellow colour.

### AT NOSE

The nose seduces with its aromas of candied citrus fruit, juicy pear, ripe apricot and blackcurrant bud.

### ON THE PALATE

The palate is full, fleshy and superbly balanced by its acidic structure. The finish is persistent with fresh menthol notes.

### FOOD PAIRINGS

Serve as an aperitif or with fish in sauce (monkfish or pike-perch with sorrel), scallops, roasted white meats, mature goat's cheese.

THOMAS BOHIER ET KATHERINE

