



Touraine Sauvignon Blanc "Domaine de Chevaunet"

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

We can not speak of the BASME without reminding that Guyot des Roches, its owner, married Jeanne de CHAUDRIER in 1488. He died in 1511, and his widow married Loys de RONSARD, lord of the Possonniere. Their union gave birth to Pierre de RONSARD, the poet, on the 11th September 1524.

Mr. Jean Francois ROUPILLARD has been exploiting the domain for 30 years, succeeding to his grandfather.

LOCATION

The whole terroir of COUDDES almost belonged to the seigneurie of SAINT AIGNAN, but from 1620 the fief of the BASME must integrate a large part of the parish which depended on the SAINT AIGNAN dukedom.

The Lieu dit Les Chevaunet is indicated on the map of CASSINI of 1750 with the following spelling: « CHEVAUNÉ ».

TERROIR

This 5-hectare vineyard in the commune of Couddes (of the Plateau de Sologne) has clay-siliceous soil. Sustainable viticulture.

WINEMAKING

Final blend takes into account the taste profiles of wines from specific plots. Cold stabilised (5 days). Temperature-controlled fermentation.

AGEING

Aged on fine lees (3 months) before bottling.

VARIETAL

Sauvignon 100%

SERVING

Best enjoyed chilled (10-12°C)

TASTING

Pale golden colour. Elegant white flower and citrus aromas. Fresh and smooth on the palate. Mineral aftertaste.

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



Bronze

Concours Général Agricole Paris Médaille de bronze



PRODUIT DE FRANCE



DOMAINE DE CHEVAUNET

Touraine

APPELLATION TOURAINE CONTRÔLÉE

SAUVIGNON BLANC

