

Touraine Sauvignon Blanc

"Domaine de Chevaunet"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The whole terroir of COUDES 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 Coudes (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.

VARIETALS : Sauvignon 100%

SERVING : Best enjoyed chilled (10-12°C)

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

www.lesvignoblesedonis.com