

Touraine Sauvignon La Javeline



LOCATION : The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR : It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay to express the intensity and crunchiness of the Sauvignon grape variety.

WINEMAKING : Grapes are harvested at controlled maturity for aromas of fresh and ripe fruit. Cold stalling of the must for a week to exacerbate these aromas. Fermentation in stainless steel vats thermo-regulated at 18°C in order to preserve the aromatic potential of the grapes.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled (around 10-12°C).

FOOD PAIRINGS : Serve as an aperitif or with fish, savoury cakes, summer crudités (tomato mozzarella), tarragon verrines and goat's cheese.



Pale yellow colour with a beautiful brilliance.



The nose offers a remarkable aromatic palette, combining freshness (citrus fruit, blackcurrant buds) and maturity (lychees).



Harmonious on the palate, round, fleshy, enhanced by a lively hint and endowed with great aromatic persistence.

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