

Touraine Chenonceaux TBK



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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 is composed of flinty clay of the perruche type, which allows the Sauvignon grape variety to ripen very well. Controlled pruning and yields naturally limited to 55 hl/ha naturally contribute to the identity of this superb cuvée, characterised by its ripe fruit aromas and its strong 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 batonnage (6 to 8 months minimum), bottled in June.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled (10°C).

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.



Straw yellow colour.



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



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

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