

VERIDIC

Touraine Sauvignon Véridic

AOP Touraine, Vallée de la Loire et Centre, France

Producing a quality wine "without added sulphites" is far from easy. It requires the winegrower to have a very great technical mastery. It is a real headache, but with patience and passion, it is also a consecration!

PRESENTATION

This "Véridic" cuvée is the result of a fine selection of grapes, combined with the use of a bio-protection technique in the vineyard. A cuvée full of fruit, intense and delicious! The true reflection of the natural aromas of the grape.

LOCATION

The vines of the Touraine Sauvignon cuvée are located around the commune of Saint-Romain-sur-Cher, on the slopes of the Cher.

TERROIR

Sandy soil on clay.

WINEMAKING

Vinification followed without sulphur, with temperature control (17°C) to preserve the aromatic potential of the Sauvignon.
No malolactic fermentation.

VARIETAL

Sauvignon

SERVING

Taste it fresh (10-12°C)

TASTING

This wine has a brilliant pale yellow colour and an intense nose with hints of ripe fruit. Harmonious on the palate, with a hint of acidity and great aromatic persistence.

FOOD PAIRINGS

Served chilled, it will ideally accompany your aperitifs with goat cheese specialities.

