# 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.



