



Touraine Sauvignon Sol Air

AOC Touraine, Vallée de la Loire et Centre, France

Sol Air evokes the fusion of the natural elements of the earth. A luminous cuvée that magnifies the Sauvignon grape variety thanks to our know-how and exceptional terroir.



PRESENTATION

This cuvée symbolises the expression of the magnificent Sauvignon Blanc grape variety grown to very high maturity. A cuvée that exudes candied fruit, aromatic power and elegance.

LOCATION

The grapes are harvested from two parcels of old vines located on the Cher hillsides.

TERROIR

The grapes are harvested on a clay-limestone terroir and selected for their superb ripening ability.

WINEMAKING

Monitoring of ripeness by regular berry tastings. Harvesting of grapes with ripe fruit aromatic profiles. Skin maceration for 12 hours, then gentle pressing and light settling to preserve the aromatic potential. Traditional vinification.

AGEING

Aged on fine lees with regular batonnage (8 to 10 months) before bottling in July.

VARIETAL

Sauvignon blanc 100%

Contains sulphites.

SERVING

Serve slightly chilled (12-14°C).

VISUAL APPEARANCE

Golden colour.

AT NOSE

Exuberant nose combining spices, candied citrus, exotic fruits (pineapple, mango), empyreumatic notes (toast) and a subtle minerality.

ON THE PALATE

Fleshy, voluminous and warm on the palate, well balanced between sweetness and freshness. Powerful and unctuous finish, with toasted notes.

FOOD PAIRINGS

Serve with fish in sauce or grilled (sea bass), white meat (Bresse hen in cream sauce), pan-fried foie gras, and mature goat's cheese.

