



Sauvignon Blanc Les Maselles

IGP Val de Loire, France

PRESENTATION

This cuvée is a subtle combination of an expressive, deliciously fruity grape variety with juicy and crunchy fruit.

TERROIR

The combination an outstanding clay-limestone terroir, and winemaking methods adapted to Sauvignon's sublime potential.

WINEMAKING

Selected areas with intense fruit aromatic grape potential. Direct pressing. Strong racking of the must (50 NTU) at low temperature to living the expression of citrus taste. The light must is fermented at 18-20°C during the first third of the process and then stabilized at 13-14°C.

VARIETAL

Sauvignon blanc

SERVING

Best served chilled (10 to 12°)

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Pale green yellow colour.

AT NOSE

This vibrant Sauvignon blanc offers an astonishing combination of freshness and roundness, with expressive aromas of grapefruit, white peach and blackcurrant leaf.

ON THE PALATE

This wine has an exciting palate with crunchy, juicy flavours and long crisp acidity on the finish.

FOOD PAIRINGS

Best served as an aperitif, it is also an ideal partner for seafood salads, scallops, grilled fish or famous Loire valley goat's cheese (Saint Maure de Touraine).

