



Grand Saint Vincent, AOC Touraine, Sauvignon Blanc

AOC Touraine, Vallée de la Loire et Centre, France



LOCATION

The vineyards of this Touraine Sauvignon are settled near the Cher River valley, close to the famous castle of Chenonceaux, Chambord and Amboise.

TERROIR

Hillsides with flinty clay soil and on slopes with siliceous soil and clay subsoil, where the Sauvignon Blanc grape variety expresses all its subtle complexity.

VINIFICATION

The grapes are harvested in the coolest part of the day and pneumatic pressing releases the juice from the grapes slowly and gently. Following a short skin contact on fine lees, low-temperature fermentation (16-18°C) preserves a maximum of the varietal aromas.

AGEING

Aged a couple of months on fine lees before bottling.

VARIETALS

Sauvignon 100%

SERVING

Best enjoyed slightly chilled (8-10°C).

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING NOTES

Brilliant pale golden colour with silver highlights. Bouquet featuring soft fresh-fruit (tropical fruit, blackcurrant, and citrus) and floral aromas. On the palate, it is light, fresh, and bursting with fruit (citrus, grapefruit, and peaches), with a lively lemony note. Nice length with some mineral character.

FOOD AND WINE PAIRINGS

Serve as an accompaniment to aperitifs, delicatessen meats, summer salads, seafood (prawns), vegetable tarts, goat's cheese, and fruit salads.

