

Grand Saint Vincent, AOC Touraine, Sauvignon Blanc



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.

WINEMAKING : 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).

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

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