

# Le Grand St-Vincent



## Grand Saint Vincent, AOC Touraine, Sauvignon Blanc

AOC Touraine, Vallée de la Loire et Centre, France

### LOCATION

The vineyards of this Touraine Sauvignon is 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 month on fine lees before bottling.

### VARIETAL

Sauvignon 100%

### SERVING

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

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

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 PAIRINGS

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

