

# Haut-Poitou Sauvignon Blanc

## "Le Bois de la Tour"



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The vines are located in the Poitiers area, on the Neuville Plain, with soil dating back to the Jurassic period.

**TERROIR :** Although the topography is fairly flat, the vines grow on small rises consisting largely of limestone rocks. The superb clay-limestone soil is conducive to growing excellent ripe grapes.

**WINEMAKING :** Direct pressing. After the racking of the must at low temperature, fermentation starts during 12 to 14 days at 18°C maximum, to preserve all the aromas.

**AGEING :** Aged on fine lees before bottling.

**VARIETALS :** Sauvignon blanc 100%

**SERVING :** Served well-chilled at 10°C.

**FOOD PAIRINGS :** It is ideal with fishes, seafood, ham and sausage or as an aperitif.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)