

# Le Bois de la Tour



## Haut-Poitou Sauvignon Blanc "Le Bois de la Tour"

AOP Haut-Poitou,

### PRESENTATION

This cuvee is the result of a rigorous selection in the vineyard – a traditional Sauvignon Blanc combining aromatic intensity, freshness, and elegance.

### 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.

### VARIETAL

Sauvignon blanc 100%

### SERVING

Served well-chilled at 10°C.

### TASTING

Very powerful and intense bouquet with fresh aromas (blackcurrant, green lemon, citrus). The wine is also attractively fresh on the palate. It is smooth and tangy with good length.

### FOOD PAIRINGS

It is ideal with fishes, seafood, ham and sausage or as an aperitif.

