



Touraine Chenonceaux TBK

AOP Touraine, Vallée de la Loire et Centre, France

Let's now head for one of the most beautiful châteaux in the Loire Valley: Chenonceau. The TBK cuvée pays tribute to Thomas Bohier and his wife Katherine, founders of this architectural nugget spanning the Cher, by using their monogram which adorns some of the castle's ceilings. The winemaker Jérôme Marquet offers us a refined gastronomic wine with a strong structure.

PRESENTATION

A word from the winemaker - Jérôme Marquet :

This plot of Touraine Chenonceaux has been in the family for 1 century and has seen 5 generations of winemakers succeed one another. Located on the right bank of the Cher river and facing south, these vines have a very good maturity allowing to exploit all the power and the aromatic complexity of the Sauvignon blanc.

This place brings me back many years ago, when as children we used to pick grapes in these rows for our gustatory pleasure.

LOCATION

The vines are located on the right bank of the Cher on a south-facing slope. The microclimate of the plot is characterised by a very good light, regular ventilation and low rainfall.

TERROIR

The terroir is composed of flinty clay of the perruche type, which allows the Sauvignon grape variety to ripen very well. Controlled pruning and yields naturally limited to 55 hl/ha naturally contribute to the identity of this superb cuvée, characterised by its ripe fruit aromas and its strong structure.

WINEMAKING

Monitoring of ripeness by regular tasting of the berries. Harvesting with ripe to candied fruit profiles. Gentle pressing and light settling to preserve the aromatic potential. Cold stabilisation (5 days). Traditional vinification with temperature control (17 to 19°C).

AGEING

Aged on fine lees with regular batonnage (6 to 8 months minimum), bottled in June.

VARIETAL

Sauvignon blanc 100%

Contains sulphites.

SERVING

Serve chilled (10°C).

VISUAL APPEARANCE

Straw yellow colour.

AT NOSE

The nose seduces with its scent of candied citrus fruit, juicy pear, ripe apricot and blackcurrant buds.



THOMAS BOHIER ET KATHERINE



ON THE PALATE

The palate is full, fleshy and superbly balanced by its acidic structure. The finish is persistent with fresh menthol notes.

FOOD PAIRINGS

Serve as an aperitif or with fish in sauce (monkfish or pike-perch with sorrel), scallops, roasted white meats, mature goat's cheese.

REVIEWS AND AWARDS



Millésime 2020
Concours mondial du Sauvignon Argent 2022



87/100
Decanter World Wine Awards Bronze 2022

