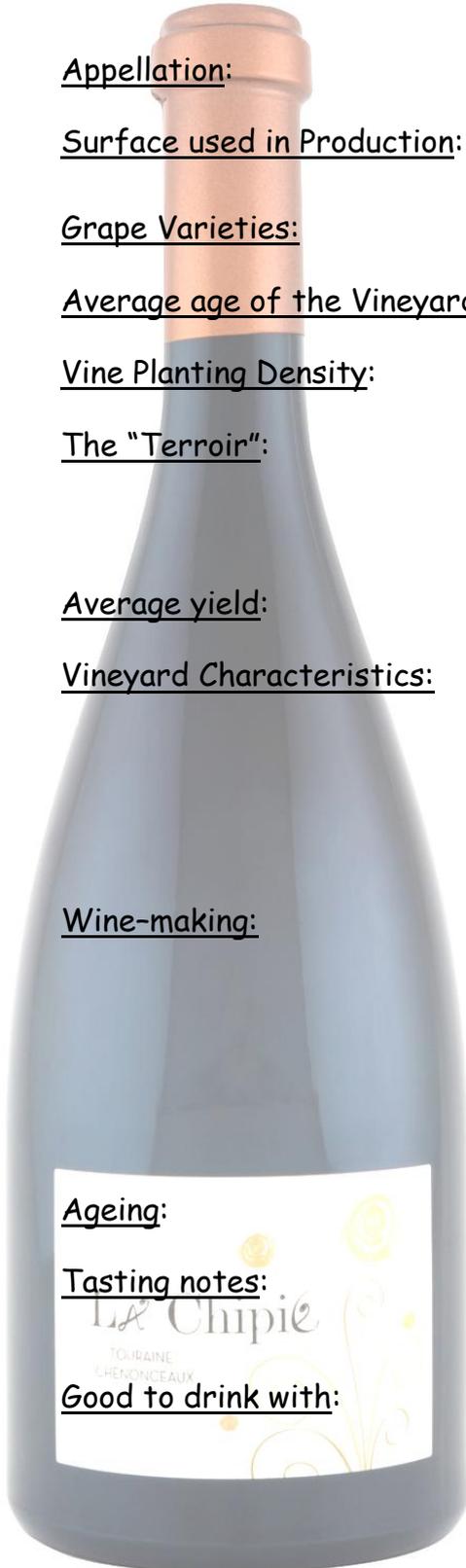


LA CHIPIE



<u>Appellation:</u>	A.O.C. Touraine Chenonceaux
<u>Surface used in Production:</u>	1.50 hectares of a 29-hectare vineyard
<u>Grape Varieties:</u>	100 % Sauvignon Blanc
<u>Average age of the Vineyard:</u>	30 years old
<u>Vine Planting Density:</u>	6,300 plants / hectare
<u>The "Terroir":</u>	The vines are planted on some of the finest wine-growing land in Touraine, on the South bank of the Cher. The soil is a mixture of clay and flint.
<u>Average yield:</u>	60 hectoliters/hectare
<u>Vineyard Characteristics:</u>	Constantly striving for the best quality of grapes takes time: short-cane pruning, ploughing back the soil in parts of the vineyard, spring de-budding, de-leaving, grass cover throughout the vineyard, "green harvest," limited yields.
<u>Wine-making:</u>	Skin maceration for 2/3 of the <i>cuvée</i> for 8 hours, gentle pneumatic pressing, and cooling maceration (bringing the juice to a temperature of 5°C/41°F) for 7 to 10 days. Then classical wine-making methods are used under controlled temperature (16°C/63°F) for 3 or 4 weeks.
<u>Ageing:</u>	18 to 24 months on fine lies
<u>Tasting notes:</u>	Complex aromas of white flowers, citrus and ripe fruits. Very long in the mouth.
<u>Good to drink with:</u>	It will delight your guests with pan-seared scallops !