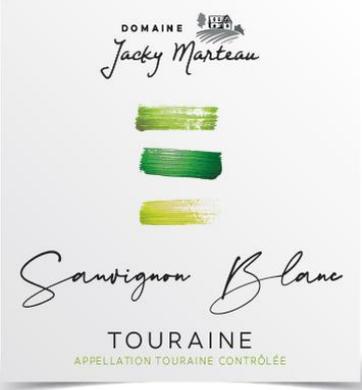


Touraine Sauvignon

<u>Appellation:</u>	A.O.C. TOURAINE	
<u>Surface used in Production:</u>	19 hectares of the 29-hectare vineyard	
<u>Average Age of the Vineyard:</u>	30 years	
<u>Vine Planting Density:</u>	6,300 plants / ha	
<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>	50 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-leafing, grass cover throughout the vineyard, "green harvest," limited yields.	
<u>Wine-making:</u>	Skin maceration for 50% of the <i>cuvée</i> for 4 hours, gentle pneumatic pressing, cooling maceration (bringing the juice to a temperature of 6°C) for 10 to 15 days. Then classical wine-making methods are used under controlled temp (17°C) for 3 weeks.	
<u>Ageing:</u>	Kept on fine lees until bottling.	
<u>Tasting notes:</u>	Its bright robe is tinted with pale yellow. The nose offers an intense "fruit basket" dominated by citrus scents with a note of blackcurrant bud. In the mouth, all is suppleness and elegance. The final spicy note emphasizes the freshness and the generous length of this Touraine Sauvignon.	

Good to drink with: This wine goes well with asparagus, appetizers and starters, and of course with seafood and fish. Try it also with a goat's cheese! Serve at 50°F/10°C.

The 2024 vintage received a « Commended Award » at the International Wine Challenge 2025. It also obtained a Bronze medal at the Decanter WWA 2025 with 87 points.