

TOURAINÉ SAUVIGNON - Les Dessus

Grapes of this cuvée come from parcels located on the first hills behind our winery.

This is a dry wine, citrus and pineapple aromas. Nice served as an aperitive, or with cheese and pork meat (“charcuteries”). It marries very well to all types of fishes, grilled or boiled, including seafruits. You can also have it with goat cheese, typical from our region, like AOC Sainte Maure de Touraine or AOC Selles sur Cher.

ADVICES

Service temperature : between 10 and 12 °C to enjoy the aromas. To be open in the youth, up to 2 or 3 years after vintage.

TECHNICAL DETAILS

Working the wine under neutral gas. Juice stays at low temperature. Fermentation in tank, racking from the must under gas, and vinification on lees until bottling.

Appellation : AOC Touraine

Color : white wine

Grape variety : sauvignon blanc 100%

Soils : calcareous clay

Age of the vines : from 18 up to 50 years

Plantation density : 6500 vines / ha

Yield: 45/ 50 hl/ ha depending on the years

Fermentation : in tank

Vinification : minimum of 4 months in tank on fine lees

