

TOURAINE CHENONCEAUX - Les Pionnières

Parcels selected for this cuvée have been entitled to produce grapes for this appellation AOC Touraine Chenonceaux.

This means following specifications for the parcels selected: hills, calcareous clay or clay-flint, and with south or south-east sun exposition.

The great maturity of the grapes gives aromas of rippen fruit, citrus, peach, white fruits. Round, fat and rich, this complex wine can be held several years: it will then reveal all faces.

Perfect pairing with Saint-Jacques shells, light peppered cooking, and creamy white meat dishes.

ADVICES

service : between 10 to 12°C to enjoy the great complex aromas

Aeration can emphasize on aromas and richness

Can be held between 3 to 5 yeas

TECHNICAL DETAILS

Light pressing. Racking from the must at low temperature. Fermentation in tank, vinification under gas.

Appellation : AOC Touraine Chenonceaux

Color : white wine

Grape variety : sauvignon blanc 100%

Soils : calcareous clay, clay flint

Age of the vines : 40 years old

Density of plantation : 6500 vines / ha

Yield : approx 30 up to 40 hl/ha

Fermentation : in tank

Vinification : in tank on fine lees until May

Alcool : 14%

