


DOMAINE Guy Allion


Touraine Chenonceaux Blanc Appellation Touraine Contrôlée 100% Sauvignon

Our unique terroir, along with years of hard work, have led to the recognition of the Touraine Chenonceaux AOC, where we produce fine and elegant wines, rich and powerful treasures from the Cher's banks.



 **Terroir** : Exclusively upper parts of slopes with a gradient superior as 5%. Clayey-siliceous soils, flinty sands (called « perruches ») and calcareous soils permit a good natural drainage and good aeration. South-east and south-west expositions with sight over the Cher river to benefit of its climatic influence.

Cold pre-fermentation stalling. Low temperature fermentations. Pumping over on fine lees. Maturing on fine lees for at least six months in stainless steel tanks.

 **Tasting Notes & Suggestions** : The colour is pale gold. On the nose, this fine wine reveals notes of ripe fruits (citrus fruits, pear, apricot), of exotic fruits (pineapple, litchee, passion fruit). After aeration, toasted and brioche fine notes can be noticed. On the palate, this wine brings aromatical complexity and persistency on those same aromas. Served at 10-12°C, this wine will perfectly pairs with fishes with a light creamy sauce, with goat cheese or hard cheese. Although this wine can be enjoyed now, it will only get better during up to 5 years.

 **Awards** : Vintage 2017, Silver Medal, Concours Mondial du Sauvignon 2019
Vintage 2016, Silver Medal, Concours Mondial du Sauvignon 2018
Vintage 2016, Bronze Medal, Ligiers 2018
Vintage 2015, Silver Concours Mondial du Sauvignon 2017
Vintage 2015, Bronze Medal Ligiers 2017
Vintage 2014, Gold Concours Mondial du Sauvignon 2016