

TOURNAINE BLANC SAUVIGNON

Domaine Pré Baron



Grape Variety : 100 % Sauvignon Blanc, the Domaine always plant the best "clone or selection" vines which are typical from « The Loire Valley » and specially from the Oisly area.

Terroir/Soil : Mainly sand and clay subsoil origin.

Age of the average : 20 years old.

Production Yield : About 60 Hl / Ha with a density of 6 600 vine plants / Ha.

Vineyard area : 20 Ha.

Production : 1200 Hl – 150 000 bottles / year.

Vinification :

- ◇ Grapes harvested to their optimum maturity.
- ◇ Most Grapes are de-stemmed.
- ◇ Using a pneumatic press. Skin maceration for 20 to 25 % depending on the harvest characteristics.
- ◇ Static settling (removing of heavy sediment) or using refrigerate fluid exchangers for a period of 12 to 24 hours.
- ◇ Slow fermentation at a temperature of 16-17°C for 3 weeks in stainless steel vats thermo-regulated.
- ◇ No malolactic fermentation.
- ◇ Soon completion of the fermentation, the wine is then drained from the vats and stays on his fine lees until bottled.
- ◇ Then next spring, around march, the wine is ready to be bottled, thus to guarantee an optimum aromatic situation.

Tasting : Light yellow straw colour with green shades when young, then the colour become slightly golden while ageing.
The olfactory analysis show strong vegetal aromas and slight scents of blackcurrant bud, old berry tree and boxwood tree, associated with fruity aromas such citrus fruits, exotic fruits. The harmony of all those aromas in the mouth, gives a strong aromatic taste to the Sauvignon a very rich freshness taste in the mouth.

Temperature : Should be served chilled at 8 to 10°C.

Recommended Dishes : Could be taken as an aperitif wine and is recommended with sea food, cold fish plate and asparagus.

Ageing : Consume within two years.