

TOURAINE BLANC SAUVIGNON



Composition :

Sauvignon represents the main production of our estate (20 ha)

The founder of the estate, Fabel Barbou, introduced this variety of grapes into the region at the beginning of the 20th century.

Compostion :

The vines are planted on a sandy soil on clay

The age of the vine is between 4-45 years (with an average of 25 years)

Plantation density : 5800 plants per hectare

Production : 100 000 bottles

Characteristics :

After a smart press, this wine is fermented in a stainless steel tank (fermentation temperature of 18-20 degrees) to promote the balance of sauvignon.

This balance is getting thanks to his flavour (citrus and exotic fruit) and an optimal maturity. Sauvignon is matured with fine lees until the bottling

The wine must be consumed preferably within 3 years.

Tasting :

Needs to be consumed at 10 degrees.

Best drunk with shellfish, fish or asparagus.