

# ESCHER & THOMAS

cultivateurs de fines bulles



## Sauvignon – Extra Brut

**Region:** *Loire Valley – Touraine vineyard*

**Soil:** *Sandy soils on clay of Sologne – grapes grow in the Touraine A.O.C. (Oisly village)*

**Grape variety:** *Sauvignon Blanc*

**Vine growing:** *according to the specifications of “Terra Vitis” culture*

**Traditional Method:** *18 months on laths minimum*

**Dosage of liqueur:** *Extra Brut – (about 6 g/L)*

**Alcool:** *12 %*

**From the origin to originality:** *The Sauvignon grape variety is very widely planted. One of its favourite areas is the remarkable terroir found in the Oisly region, in Touraine, where it develops its expression and delicate character. Well-known as a still wine, it is not permitted in any of the quality sparkling wine AOCs. A traditional method, sparkling wine made 100% from Sauvignon Blanc is not something you see every day, in fact, it is very rare.*

**In the glass:** *This enticing and spontaneous wine has a charming aromatic style, ideal for moments of celebration and convivial drinking occasions. Its attractive aromatic style makes it perfect for parties, celebrations and relaxed get-togethers. A versatile wine, it is excellent as an aperitif, but it also pairs well with exotic and original cuisine.*

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Le cépage **Sauvignon**, charmeur et spontané, séduit par son style aromatique, parfait dans les ambiances festives et conviviales. Il s'apprécie particulièrement à l'apéritif mais aussi avec les cuisines exotiques et créatives.

The **Sauvignon** grape variety, seductive and spontaneous, has a charming aromatic style, ideal for moments of celebration and convivial drinking occasions. It is excellent as an aperitif, but it also pairs well with exotic and creative cuisine.

« Nous ne sommes pas la énième génération d'une famille de vignerons, et pourtant, devenir « Cultivateurs de fines bulles » était inscrit dans nos gènes. Nous élaborons des vins mousseux de qualité, uniques et authentiques, qui mettent en valeur les cépages et terroirs de notre vignoble. »  
Cécile Thomas & Iwan Escher

### Vin Mousseux de Qualité Méthode Traditionnelle

Mis en bouteille par EMB 37225B  
pour ESCHER & THOMAS,  
41400 Chissay-en-Touraine  
Extra-Brut · Vin de France

12 % Vol 750 ml

[www.escher-thomas.com](http://www.escher-thomas.com)



Contains sulfites

L201551 / B0501

### Traditional Method by Escher & Thomas:

The “Champagne Method”, today referred to as the “Traditional Method”, is the succession of two fermentations: the first creates the “base wine” by transforming the sugar in the grapes into alcohol, and the second, takes place in the bottle, a process also referred to as “la prise de mousse”. We pay special attention to these two key stages in the production of our fine sparkling wines. At harvest time, we pick ripe grapes from low yields, seeking aromatic balance above all. Our work is to preserve what nature has given us in the quest for a pure, authentic expression of the grape in its terroir. For our fermentations, we therefore selected a very old yeast, which expresses the original identity of the grape variety. Found in a bottle dating from 1895, the yeast was alive in the pre-phylloxera era: it did not, therefore, develop in an environment impacted by modern phytosanitary treatments. Its slow, meticulous action gives us bubbles of great finesse and beautiful aromatic flavours.

**Iwan Escher & Cécile Thomas**