



227 - La Couperie
 49270 St-Christophe-la-Couperie
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Saint Christophe blanc



Designation	Protected Geographical Indication Loire Valley
Grape variety	40 % Chardonnay 60 % Sauvignon blanc
Age of the vines	25 years
Vine training method	Sustainable farming TERRA VITIS
Yield	50 hl/ha
Vine growing techniques	Density of plantation : 4 000 vine stocks / hectare Height of vegetation : 1,60 m Total height of the vines : 2,10 m Grassing between the rows Disbudding and thinning out of the leaves every year
Harvesting	Mechanical at optimal maturity
Wine making	50 % of maceration on skins and 50 % direct pressing Alcoholic fermentation between 11 and 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing on the lees during 6 months
Character	Wine that reveals the freshness and aromatic intensity of sauvignon associated with power and minerality of the chardonnay Wine ample, soft and fat with a very good length
Keeping and serving advice	To be served within 5 years. Serve chilled but not iced at 10°C
Food pairing	Aperitif or fish