



Sauvignon Blanc Douceur



Designation	Protected Geographical Indication Loire Valley
Grape variety	Sauvignon blanc 100 %
Age of the vines	18 years
Vine training method	Sustainable farming TERRA VITIS
Yield	35 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	3 weeks after a classic sauvignon
Wine making	Slow direct pressing Stop of fermentation by cooling (2°C), when the wine is well balanced Filtration of the wine for stabilisation Analytical follow-up by an oenological laboratory
Maturing	Maturing on the lees during 5 months
Character	Fresh wine, sweet and fragrant with aromas characteristics of Sauvignon Blanc
Keeping and serving advice	To be served within 5 years Serve between 6° and 8°C
Food pairing	Taste as an aperitif, with Foie Gras or dessert