



## Saint Christophe blanc

Designation	Protected Geographical Indication Loire Valley
Grape variety	Sauvignon blanc and Chardonnay
Age of the vines	25 years
Vine training method	Sustainable farming TERRA VITIS
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