



Sauvignon Blanc

Designation	Protected Geographical Indication Loire Valley
Grape variety	Sauvignon Blanc 100 %
Age of the vines	20 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	30 % of maceration on skins and 70% direct pressing Alcoholic fermentation between 17 and 20°C Analytical follow-up by an oenological laboratory
Maturing	Maturing on the lees during 6 months
Character	Wine very fragrant, with aromas characteristics of Sauvignon Blanc Aromas of citrus, litchi, broom and blackcurrant Fresh attack with a very good length
Keeping and serving advice	To be served within 4 years Serve chilled but not iced 8° at 10°C
Food pairing	Aperitif, crustaceans, fish, and goat cheese