



**A.O.C. :** Touraine

**VARIETY :** 100% Sauvignon

**PLANTING:** From 1985 to 2000

**DENSITY :** 6600 vines/hectare

**YIELD :** 38 hectolitres/hectare

**PRUNING :** Guyot simple

**ALTITUDE :** 100 to 120 m

**ASPECT :** North - West facing land

**SOIL :** Flinty clay

**DISTRICT :** Meusnes

**VINIFICATION :** Direct pressing with a pneumatic press and cold settling of the juice at 6°C. Thermo-regulated alcoholic fermentation at a maximum of 17°C for up to 15 days.

**AGEING :** After racking, ageing in fibre tanks for 6 months.

**TASTING :** Nice aromatic concentration dominated by scents of boxwood and blackcurrant buds. Clean entry on the palate, nice length on the finish.

**SERVING :** 8 to 10°C

**STORAGE :** Drink within 2 years

**ACCOMPANIMENTS :** As an aperitif, with asparagus, seafood and goats cheese.

