



ÉTINCELLE
VAL DE LOIRE
SAUVIGNON BLANC

ÉTINCELLE SAUVIGNON BLANC

Viticulture:

- Vineyard:** Southern part of the AOC Touraine region.
Soil Type: On a calcareous base, clay-limestone soils that can be mixed with sand and flint.
Irrigation: No irrigation
Yield: 55 hl/ha.

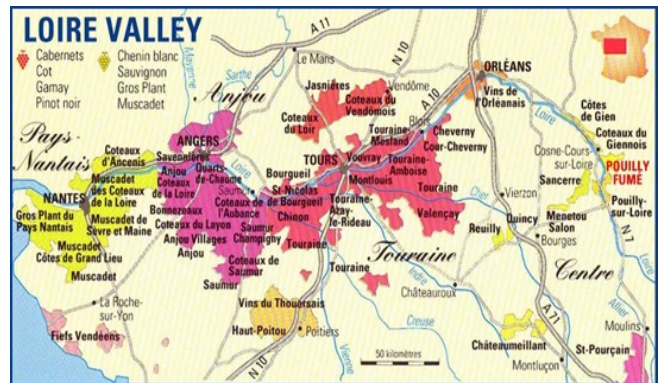
Vinification:

From the Southern part of the Touraine region, the climate is temperate with an Oceanic influence, although summers can be relatively warm and dry, the rains are usually distributed throughout the year. Vineyards have been planted in this area of southern Touraine since the Middle Ages. It is however later, in the second half of the 20th century, that noble varietals such as Sauvignon Blanc were introduced. Sauvignon Blanc covers 43% of the region's vineyard surface. Harvested at optimal maturity to produce the best balance in the finished wine. The fruits are selected as they arrive in the cellar, pressed, and fermented in temperature controlled stainless steel tanks. Aged on fine lees to refine the wine. Bottled in the spring.

Tasting Notes:

- Color:** Bright, light straw.
Nose: Expressive citrus aromas, fresh and rich with exotic notes.
Palate: It is rich and fruity, surprisingly opulent, and luscious for a Sauvignon Blanc, calls for a second glass.
Other: It will pair well with grilled fish, charcuterie or Guéméné andouille sausage. Asparagus, avocado, and artichoke will also go very well with Étincelle Sauvignon Blanc.

Awards: Gold Medal at the Concours Mondial Sauvignon



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