



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.

Chantal and Patrick Gibault cultivate their vines to Meusnes respect for the environment.



We are pleased to announce that our **Touraine Sauvignon 2012** received a **GOLD** medal at the **Concours Mondial Sauvignon** held at Blois on 26 and 27 April 2013

The Vineyards are approved Terra Vitis



