

SAUVIGNON

IGP Val de Loire



■ GRAPE VARIETY

100% Sauvignon

■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Soil on clear and silico-clayey ground developed on a micaschist mother (relatively early).

■ WINEMAKING PROCESS

Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C.

■ TASTING NOTES

Robe: limpid, gold and brilliant.

Nose: citrus (orange skin and crystallized lemon) and floral (broom).

Mouth: mild, rich, very persistent with its skin orange aromas.

■ AGE OF THE VINES

10-year-old vines

■ AGEING

2 à 3 ans

■ ALCOHOLIC DEGREE

2-3 years

