

SAUVION

LOIRE VALLEY - TOURAINE. 2008

Color	White
Varietal	100% Sauvignon Blanc
Appellation	Touraine
Residual sugar	
Alcohol content	12.5% alc/vol
Area	7.41 acres
Soil	Clay and chalk with tufa
Rootstock	Fercal
Fertilization	None
Density	2,023 vines/acre
Ages of vines	28 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	14 days
Temperature	64.4°F/68°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	Up to 5 years
Appearance	Shining, crystal clear with silver highlights
Nose	Citrus, broom flowers aromas with highlights of honeysuckle, typical Sauvignon Blanc
Palate	Supple, fresh and crisp, exciting wine
Food pairing	Very good match with seafood or shellfish, and of course excellent with cheese and as an aperitif!

