

SAUVION

LOIRE VALLEY - VOUVRAY. 2008

Color	White
Varietal	100% Chenin Blanc
Appellation	Vouvray
Residual sugar	30 g/l
Alcohol content	12% alc/vol
Area	49.42 acres
Soil	Sand and gravel on chalky parent rock
Rootstock	Fercal
Fertilization	None
Density	1,821 vines/acre
Ages of vines	32 years
Pruning	Double Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	12 days
Temperature	62.6°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	Up to 3 years
Appearance	Amber in their youth and gold tined after a few years
Nose	Acacia, wallflowers, verbena
Palate	Lively and punchy in the palate with a honey-noted finish
Food pairing	Wonderful aperitif or with desserts

