

# SAUVION

## LOIRE VALLEY – VOUVRAY. 2008

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

