



LES TRIBORDAIS DE LOIRE

TOURAINES SAUVIGNON



REGION
VAL DE LOIRE



GRAPE VARIETY
SAUVIGNON



VINTAGE
2022



TERROIR

THIS SAUVIGNON IS PRODUCED FROM SANDY LOAM SOILS OF TOURAINES. WARM AND WELL DRAINED, THIS SOIL ENABLE TO GET A FRESH, FRUITY AND VERY LIGHT WINES.



VINIFICATION

THE TRADITIONAL VINIFICATION OF WHITE WINES IN STAINLESS STEEL TANKS. THE WINE IS MATURED ON ITS LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 6 MONTHS BEFORE BOTTLING.



TASTING NOTES

IT'S OPEN-HEARTED WINE WITH LOVELY FRESH AND AROMATIC FLAVORS OF GOOSEBERRIES, BLACKCURRANT, NETTLES LEAVES. THE PALATE IS JUICY AND ROUND, BUT ALSO PICQUANT AND MINERAL. THE FINISH REVEALS NICE POMELO FLAVORS AND A SLIGHT SALINITY.



FOOD PAIRINGS

CAN BE ENJOYED AS AN APERITIF, WITH WARM LOBSTER SALAD, SEA SCALLOPS WITH WHITE BUTTER SAUCE, GOAT AND BRIE CHEESES, OR FOR A DESSERT (COFFEE ECLAIRE, TIRAMISU).

AGEING POTENTIAL: 3 YEARS

SERVICE TEMPERATURE: 8° - 10°

