



Complices de Loire

# EXPRESSION

AOP TOURAINE SAUVIGNON



**REGION**  
VAL DE LOIRE



**GRAPE VARIETY**  
SAUVIGNON BLANC



**AGEING**  
3 YEARS



## TERROIR

THE PARCELS ARE SITUATED IN A AREA OF SANDY LOAM SOILS. THE WATER IN THE SOIL IS RAPIDLY DRAINED, WHICH ENABLES THE SOIL TO WARM UP EASILY, WHICH LEADS TO THE PRODUCTION OF A WINE THAT IS SMOOTH, LIGHT, DELICATE AND FRUITY. THE AVERAGE AGE OF THE VINES IS 20 YEARS.



## 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

THIS WINE HAS A PALE YELLOW COLOUR WITH A BEAUTIFUL BRILLIANCE. THE NOSE IS VERY EXPRESSIVE AND FULL OF FLORAL AND MINERAL AROMAS. A POWERFUL AND FRESH MOUTH IS ACCENTUATED WITH NOTES OF RIPE FRUITS. THIS IS THE VERY BALANCED AND JUICY SAUVIGNON WITH AN APPETIZING ACIDITY AND A NICE LENGTH.



## FOOD PAIRINGS

PERFECT AS AN APERITIF, WITH VERRINES OF AVOCADO AND SHRIMPS IN COCKTAIL SAUCE, LOBSTER WITH HOLLANDAISE SAUCE, CAPRESE SALAD, FLAMMEKUECHE, JAPANESE CUISINE, CHEESE PLATTERS OR DIFFERENT DESSERT WITH PEACH OR CITRON.



**TOURAINE**  
VINS DU VAL DE LOIRE  
VINS AMBASSADEURS  
2023

**SERVICE TEMPERATURE:** 8° - 10°

