

# FX BARC "SYMPHONIE"

AOP TOURAINE SAUVIGNON



## REGION

VAL DE LOIRE



## GRAPE VARIETY

85% SAUVIGNON BLANC  
15% SAUVIGNON ROSE



## AGEING

5 YEARS



## TERROIR

OUR SAUVIGNON ROSE AND SAUVIGNON BLANC VINES, LOCATED ON THE HILLSIDES OF SAINT-AIGNAN-SUR-CHER, BENEFIT FROM GOOD AIR CIRCULATION AND CLAY-SANDY SOILS. THE CLAY BRINGS FINE COMPLEXITY, WHILE THE SAND, THANKS TO ITS EXCELLENT DRAINAGE, ALLOWS FOR A PERFECT BALANCE. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



## VINIFICATION

HAND-HARVESTED AT OPTIMAL RIPENESS, WITH BOTH SAUVIGNON VARIETIES PICKED TOGETHER. SLOW FERMENTATION IN BARRELS AT 10 °C, FOLLOWED BY AGEING ON LEES WITH BÂTONNAGE FOR 6 MONTHS. THE WINE THEN CONTINUES ITS AGEING IN AMPHORAE FOR 7 MONTHS, REVEALING A LOVELY RICHNESS AND GENEROSITY.



## TASTING NOTES

THIS SAUVIGNON OFFERS SURPRISINGLY INTENSE AROMATIC EXPRESSION. THE NOSE REVEALS VERY RIPE YELLOW AND EXOTIC FRUITS. ON THE PALATE, THE WINE IS SUPPLE AND PRECISE, CARRIED BY FRESH FRUIT AROMAS ON A REFRESHING MINERAL BACKBONE. ITS BALANCE IS ENHANCED BY A DOUBLE AGEING PROCESS.



## FOOD PAIRINGS

THIS SAUVIGNON PAIRS BEAUTIFULLY WITH A MUSHROOM RISOTTO, CREAMY POULTRY DISHES, PIKE QUENELLES, MILD CURRIES OR AGED SOFT CHEESES. IT CAN ALSO ENHANCE DESSERTS MADE WITH YELLOW FRUITS OR EXOTIC FRUITS.



**SERVICE TEMPERATURE:** 12° - 14°

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