

# EXPRESSION

AOP TOURAINE SAUVIGNON



**REGION**  
LOIRE VALLEY



**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**

ALCOHOLIC FERMENTATION TAKES PLACE SLOWLY IN STAINLESS STEEL TANKS AT A TEMPERATURE OF AROUND 15°C. THE WINE IS AGED ON ITS LEES, WHICH BRINGS A PLEASANT ROUNDNESS ON THE PALATE. IT CONTINUES TO MATURE IN STAINLESS STEEL TANKS FOR AT LEAST 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.



**SERVICE TEMPERATURE:** 8° - 10°

