

POINTE D'AGRUMES

AOP TOURAINE SAUVIGNON



REGION
LOIRE VALLEY



GRAPE VARIETY
SAUVIGNON BLANC



AGEING
3 YEARS



TERROIR

THIS SAUVIGNON IS PRODUCED FROM SANDY LOAM SOILS OF TOURAINE. WARM AND WELL DRAINED, THIS SOIL ENABLE TO GET A FRESH, AROMATIC AND VERY LIGHT WINES WITH A HIGHLIGHTED MINERALITY.



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 PIQUANT AND MINERAL. THE FINISH REVEALS NICE POMELO FLAVORS AND A SLIGHT SALINITY.



FOOD PAIRINGS

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

SERVICE TEMPERATURE: 8° - 10°

