

LE CARROIR DES MINETTES

AOP TOURAINE SAUVIGNON



REGION
LOIRE VALLEY



GRAPE VARIETY
SAUVIGNON BLANC



AGEING
3 YEARS



TERROIR

THIS 3-HA PARCEL IS LOCATED IN THE LIEU-DIT "LE CARROIR DES MINETTES". THE CLAY-LIMESTONE SOILS PRODUCE A STRUCTURED WINE WITH EXOTIC AROMAS. THE AVERAGE AGE OF THE VINES IS 35 YEARS.



VINIFICATION

AFTER MANUAL HARVESTING, ALCOHOLIC FERMENTATION TAKES PLACE SLOWLY IN STAINLESS STEEL TANKS AT A TEMPERATURE OF AROUND 15°C. THE WINE IS THEN AGED ON LEES FOR AT LEAST 6 MONTHS BEFORE BOTTLING, WHICH BRINGS COMPLEXITY TO THE PALATE.



TASTING NOTES

SHINING WHITE GOLD COLOR. FRESH AND BRIGHT NOSE OF CITRUS FRUITS. THE MOUTH IS VERY MINERAL AND BEAUTIFULLY BALANCED WITH LONG AND SLIGHTLY LEMONY FINISH.



FOOD PAIRINGS

IT'S A POLYVALENT WINE WHICH MAY BE DRUNK AT ANY STAGE IN THE MEAL: WITH FRIED SMELTS FOR AN APERITIF, WITH WARM GOAT CHEESE SALAD AS A STARTER, GRILLED FISH AND SEAFOOD (GAMBAS, TUNA, SALMON). IT WILL PERFECTLY PAIR CHEESES AS LE SAINT-MAURE DE TOURAINE AND SOME ACIDULOUS DESSERTS (TARTE AU LEMON PIE, CITRUS AND ORANGE SORBETS).

SERVICE TEMPERATURE: 10° - 12°

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