

SAUVIGNON

IGP VAL DE LOIRE



Grape variety : Sauvignon Blanc



Terroir : Shallow soils on a Gneiss and two Micas Granite terroir

Area : 2 hectares



Farming method : "Guyot nantais" short pruning method, to control the vine yield (45hL/hectares maximum), grassing, trellising and leaf thinning



Harvest : Mechanical with included sorter, only healthy harvest, protection under CO2



Winemaking : Harvested at dawn, 6 hours of maceration, pneumatic pressing, 24 hours of cold racking, thermoregulated alcoholic fermentation at 15°C



Ageing : Aged in traditionnal "nantaise" underground tank on lees, wine stirring



Tasting : To serve ideally between 9 to 11°C



Keeping time : Up to 3 years



Winemaker commentary : Pale gold, intense broom flower and cassis nose, full and powerful citrus mouth



Food pairing : Surprising on a smoked salmo, an indian traditional meal or alone at the aperitif

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