

Representing Star Producers Globally,



Servicing Star Markets Locally

D.Sauvete - Sauvignon, Touraine 2019

Domaine Sauvete, Loire, France

eCommerce # 207760 | 13.0 % alc./vol. | \$25.85



Organic



Pleasant, delicate nose with notes of citrus and ripe fruits. Dense, crisp, elegant, well-balanced taste with nuances of boxwood and white fruits.

Terroir:

Located on the heights of the Toucheronde hillsides overlooking the Cher River, and on the plateau overhanging the village of Monthou-sur-Cher.

Vineyards now cover ~19 Ha: 9 Ha Sauvignon, 0.4 Ha Chenin, 0.3 Ha Chardonnay, 4.5 Ha Gamay, 3.5 Ha Malbec, 0.8 Ha Cabernet Franc and 0.4 Ha Pineau d'Aunis vines.

Our white wines vineyards are on the Mardelle and Bocagerie plateaux, windblown sands with argilo-siliceous subsoil are ideal for the crispness of Sauvignon.



Vinification:

Organic viticulture. Temperature-controlled fermentation, use of indigenous yeast, regular bâtonnage. Direct pressing. Light filtering. Ageing on the lees. Regular bâtonnage.

Variety: Sauvignon Blanc 100%

Residual Sugar: 1.4 g/L

Serving suggestion and food pairing: Serve at 12°C. Goes perfectly with shellfish, grilled fish, asparagus, or warmed goat's cheese.

Mondial du Sauvignon'19 (18vntg)

GOLD

