



D.Sauvete - Antea, Touraine Chenonceaux 2018

Domaine Sauvete, Loire, France

eCommerce # 207802 | 13.0 % alc./vol. | \$29.90



Organic



Intense, complex nose with notes of violets, chocolate and spices. A surprising palate, rich in aromas of ripe black fruits. Well-coated tannins are much in evidence. Long finish with light touches of sweetness.

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.

Red wines are produced from vines planted on the Toucheronde hillsides, which provide fine soil mixed with a rich variety of stone, including flint, perrons and spongstone. The vines enjoy a breath-taking panoramic view over the Cher Valley, while its south exposure ensures rapid warming of the soil.

"Gravouille", "Passion" and "Antéa" come from Toucheronde's southwest slope – intense wines with an aroma of red fruits.



Vinification:

Organic viticulture. Traditional hand picking into small crates. Whole grapes, temperature-controlled fermentation, total carbonic maceration, use of indigenous yeast. Light filtering. Ageing on the lees.

Varieties: Malbec 90%, Cabernet Franc 10%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 16°C. Goes perfectly with grilled red meat, duck, and marinated meat.

Challenge Millésime Bio'20 (17vntg)

Silver

