

Representing Star Producers Globally,



Servicing Star Markets Locally

D.Sauvete - Oneiros, Touraine, Chenonceaux 2018

Domaine Sauvete, Loire, France

eCommerce # 207786 | 14.0 % alc./vol. | \$29.90



Organic



Rich, delicate nose with complex notes of ripe tropical fruits and citrus. Crisp, aromatic attack on the palate. Dense, generous, well-balanced, with intense hints of pineapple and orange peel and excellent length.

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.

On the heights of the Sansuette and Rouère slopes, sandy surface soil rich in flint ensures the grapes come to full ripeness, giving "Oneiros" its delicate mineral character.



Vinification:

Organic viticulture. Traditional hand picking. Temperature-controlled fermentation. Use of indigenous yeast. Regular bâtonnage. Cold pre-fermentation maceration. Light filtering. Ageing on the lees.

Variety: Sauvignon Blanc 100%

Residual Sugar: 2.2 g/L

Serving suggestion and food pairing: Serve at 12°C. Goes perfectly with fish in a white sauce, salmon, white meat in a sauce, goat cheese.

Hachette'21

Challenge Millésime Bio'20



Silver



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