


Subtilité

VAL DE LOIRE
CHENONCEAUX



VAL DE LOIRE CHENONCEAUX BLANC

TERROIR & WINEMAKING:

Exclusively upper parts of slopes with a gradient superior as 5%. Clayey-siliceous soils, flinty sands (called « perruches ») and calcareous soils permit a good natural drainage and good aeration. South-east and south-west expositions with sight over the Cher river to benefit of its climatic influence.

Cold pre-fermentation stalling. Low temperature fermentations. Pumping over on fine lees. Maturing on fine lees for at least six months in stainless steel tanks.

TASTING NOTES:

The color is pale gold. On the nose, this fine wine reveals notes of ripe fruits (citrus fruits, pear, apricot), of exotic fruits (pineapple, litchee, passion fruit). After aeration, toasted and brioche fine notes can be noticed. On the palate, this wine brings aromatical complexity and persistency on those same aromas.

FOOD PAIRING:

Served at 10-12°C, this wine will perfectly pairs with fishes with a light creamy sauce, with goat cheese or hard cheese.

REGION: Val de Loire

APPELATION: Touraine

COLOR: White

VINTAGE: 2020

VARIETAL: Sauvignon

MATURATION:

Cuves inox, 6 to 8 months on fine lies

ALCOHOL: 12,5%alc.

CLOSURE: Cork

SIZE: 750ml



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