

# TOURAINES CHENONCEAUX

**APPELLATION:** TOURAINES CHENONCEAUX AOC

**GRAPE VARIETY:** 100 % Sauvignon

**TERROIR:** Flint clay

**SURFACE AREA:** 0.82 hectares

**YIELD:** 50 hl/ha

**VINEYARD MANAGEMENT:** Sustainable agriculture, Guyot simple pruning, weeding under the row, green covering.

**VINIFICATION:** Mechanical harvest, enzyme addition, pressing, settling after 12 hours, filtration of must deposits, cold stabilisation for 7 days, alcoholic fermentation for around fifteen days at 14 to 16°, racking, ageing on fine lees with bâtonnage until June, fining, tartaric precipitation, filtration and bottling in July.

**TASTING:** Intense yellow colour. Very expressive nose of passion fruit and mango with a hint of dried fruit. Rich and silky on the palate. Perfect balance between freshness and complexity.

**AGEING:** 1 to 3 years

**SERVING TEMPERATURE:** 10 to 12°C

**PAIRING SUGGESTIONS:** To be enjoyed with fish in sauce or chicken in cream sauce with mushrooms.



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