

SAUVIGNON

APPELLATION: TOURAINE AOC

GRAPE VARIETY: 100% Sauvignon

TERROIR: Flint clay and clay loam

SURFACE AREA: 7 hectares

YIELD: 60 hl/ha

VINEYARD MANAGEMENT: Sustainable agriculture, Guyot simple pruning and half-cane pruning, weeding under the row, green covering and defoliation.

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

TASTING: With a yellow colour, this wine presents flavours of well-ripened exotic fruits. The palate combines softness, fullness and finesse. The finish is long and fresh.

AGEING: 1 to 2 years

SERVING TEMPERATURE: 10 to 12°C

PAIRING SUGGESTIONS: Fish, seafood, cold meats and Selles-sur-Cher goats cheese.



Domaine CHARBONNIER Michel et Stéphane
4, Chemin de la Cossaie - 41110
CHATEAUVIEUX Tel: 02.54.75.49.29 - Fax:
02.54.75.40.74 - Mobile: 06.14.70.95.44
E-Mail: dms.charbonnier@domainecharbonnier.com