

SAUVIGNON

APPELLATION: TOURAINE AOC

GRAPE VARIETY: 100% Sauvignon Cuvée Vieilles Vignes

TERROIR: Flint clay and clay loam

SURFACE AREA: 7 hectares

YIELD: 50 hl/ha

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

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 January, fining, tartaric precipitation, filtration and bottling in June.

TASTING: A pale-yellow colour with golden highlights featuring a very pleasant and expressive nose of well-ripened exotic fruits. Complex on the palate driven by a tangy freshness, very finely balanced.

AGEING: 1 to 3 years

SERVING TEMPERATURE: 10 to 12°C

PAIRING SUGGESTIONS: To be served as an aperitif, with fish in sauce or goats cheese.



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