



EXCEPTION Range Confidence

Created from grapes produced by organic cultivation certified ECOCERT SAS F.32600.

APPELLATION

- Vin de France

COLOR

- White wine

GRAPE VARIETIES

-100% SAUVIGNON BLANC

QUANTITY PRODUCED

- 1 200 bouteilles.

LAND

- A unique piece of land on the edge of La Retraite woods, enjoying a remarkable microclimate with excellent thermal yield.
- The eroded sandy soil, with its rich variety of siliceous gravels, is a true marvel.

YIELD (hl/hectare)

- 25 Hl/Ha.

HARVESTING

- By hand. Selection and sorting of very ripe grapes.

VINIFICATION

- The grapes are pressed whole very delicately in order to preserve their qualities.
- Juice obtained is cold cleaned by simple natural decantation and left in contact with pomace for 4 days to enrich its structure.
- Fermentation is a lengthy process (2 months), taking place naturally (without addition of yeast) at a regulated temperature of 17°C.
- Followed by 4 months of maturation on regularly circulated lees.

CHARACTER

- Color : Straw yellow in colour with hints of gold.
- Flavor : Very complex nose, with a concerto of notes of very ripe candied fruits (apricots, pineapples and mangoes).
- Taste : A rounded palate and long finish, enveloped by a wealth of fruity and jammy aromas.

SAMPLING

- Served cold, at between 10° and 12° C,
- "Confidence" makes an excellent aperitif, and is also a fine companion to scallops, foie gras or dessert.

STORAGE

- From 6 to 8 years.

Jérôme & Dominique SAUVÈTE
Vignerons

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VINS DU VAL DE LOIRE - AOC TOURAINE