



Jérôme & Dominique Sauvète
Vignerons

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VINS DU VAL DE LOIRE - AOC TOURAINE

EXCEPTION Range *Privilège*

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

APPELLATION

- Touraine

COLOR

- Red wine

GRAPE VARIETIES

- 80% MALBEC (COT)
- 20% CABERNET FRANC

QUANTITY PRODUCED

- 6000 bouteilles.

LAND

- First slope of Toucheronde, with due south exposure.
- Eroded siliceous soil with richly varied stone content (flint, perrons, spongestone, etc.) ensuring the milieu's rapid warming.

YIELD (hl/hectare)

- 35 Hl/Ha.

HARVESTING

- By hand. Once at the wine shed, grapes are stemmed and placed carefully in vats.

VINIFICATION

- In order to produce a rich, concentrated texture, fermentation is a lengthy process (taking from 35 to 40 days), with daily crushing during early stages and regulated temperatures between 25 and 28°C.
- After malolactic fermentation, maturing in vats takes from 18 to 24 months

CHARACTER

- Color : Purple in colour with hints of mauve.
- Flavor: Rich, concentrated nose expressing power and maturity through aromas of spices and conserved fleshy black fruits.
- Taste : A generous, thoroughbred and powerful palate, confirming our olfactory impressions. The whole is dense and complex, with a fine, well enveloped tannic weave.

SAMPLING

- Served between 16 and 18°C,
- 'Privilège' goes perfectly with sauced red meats, game, and strong cheeses.

STORAGE

- A wine that keeps for many years.
