

PLAISIR Range *Les Gravouilles*

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



APPELLATION

- Touraine

COLOR

- Red wine

GRAPE VARIETIES

-100% GAMAY

QUANTITY PRODUCED

- 25000 bouteilles.

LAND

- First slope of Toucheronde and Rouère.
- Eroded siliceous soil with richly varied stone content (flint, perrons, spongstone, etc.) ensuring rapid warming of the milieu.

YIELD (hl/hectare)

- 45 Hl/Ha.

HARVESTING

- By hand, in small crates in order to ensure grapes remain undamaged until they reach the vat.

VINIFICATION

- Entire clusters in the traditional manner, without pressing or stemming.
- Natural fermentation lasts from 8 to 10 days at controlled temperatures.
- The wine is matured in vats for 6 months.

CHARACTER

- Color : Brilliant ruby in colour.
- Flavor : Powerful nose with aromas of very ripe red fruits and just a hint of spiciness.
- Taste : Fine balance on the palate, well rounded and crisp with good aromatic persistence.

SAMPLING

- Served between 14 and 16°C,
- Les Gravouilles" goes perfectly with pork meats, roasts, and grilled red meats.

STORAGE

- 2 to 4 years.

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VINS DU VAL DE LOIRE - AOC TOURAINE