



## INCONTOURNABLE Range

### *Idem*

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

#### APPELLATION

- Touraine

#### COLOUR

- White wine

#### GRAPE VARIETY

- 100% SAUVIGNON BLANC

#### QUANTITY PRODUCED

- 600 bottles

#### TERROIR

- Sansuette and Rouère hillsides' heights  
- Soil : siliceous clay, rich in flint, warming rapidly which give full ripeness to the grapes

#### YIELD

- 25 hectoliters per hectare

#### HARVESTING

- By hand, to keep the fruit undamaged until the press.  
Selection of grapes with high ripeness.

#### VINIFICATION

- The whole grapes are delicately pressed in order to preserve their qualities.  
- Then, with obtained juice, we use cold settling process by simple natural decantation. Juice is kept in contact with the lees for 4 days to enrich its texture.  
- Fermentation takes place naturally (without addition of yeast) in barrels for 6 months approximately.  
- This is followed by 12 months' maturing in the same barrels.

#### CHARACTER

- Colour: limpid, yellow with gold hues  
- Nose: intense and complex. Notes of ripe fruits. Firstly, we can smell white fruits (baked pear), candied citrus and floral aromas (lily of the valley, acacia). Then, dried fruits (nutty), bun, honey notes.  
- Mouth: sweetness is present. This wine presents an interesting length. The aromatic persistence is good with white fruits, then dried fruits and finally, a vanilla touch.

#### TASTING

- Serve cool between 10° and 12°C.  
- "Idem" makes an excellent aperitif and is also a fine companion to a white meat cooking with cream.

#### KEEPING QUALITIES

- 6 to 8 years

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