

PLAISIR Range Sauvignon

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

APPELLATION

- Touraine

COLOR

- Dry white wine

GRAPE VARIETIES

-100% SAUVIGNON BLANC

QUANTITY PRODUCED

- 35000 bouteilles.

LAND

- Mardelle and Bocagerie plateaux.
- The soil is made up of windblown sand over argilo-siliceous formations.

YIELD (hl/hectare)

- 50 Hl/Ha.

HARVESTING

- Mechanical

VINIFICATION

- The grapes are pressed directly.
- Juice obtained is cold cleaned by simple natural decantation.
- Fermentation takes place naturally (without addition of yeast) at a regulated temperature of 18°C.
- followed by 4 months of maturing in vats, with regular circulation of fine lees.

CHARACTER

- Color : Clear yellow.
- Flavor : Pleasant, delicate nose with notes of citrus fruits and ripe fruits. Dense, crisp taste.
- Taste : A well-balanced whole, with good aromatic persistence.

SAMPLING

- Served at between 10° and 12° C,
- This "Sauvignon" goes perfectly with shellfish, grilled fish, asparagus, or warmed goat's cheese.

STORAGE

- 2 years.



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VINS DU VAL DE LOIRE - AOC TOURAINE