



## PLAISIR Range *Méli Mélo*

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

### APPELLATION

- Touraine

### COLOR

- Rosé wine

### GRAPE VARIETIES

-100% PINEAU AUNIS

### QUANTITY PRODUCED

- 5 000 bouteilles

### LAND

- Bocagerie plateaux  
- The soil is made up of windblow sand over argilo-siliceous formations.

### YIELD (hl/hectare)

- 45 Hl/Ha

### HARVESTING

- Mechanical

### VINIFICATION

- The grapes are pressed directly after 3 or 4 hours of maceration.  
- Juice obtained is cold cleaned by simple natural decantation. Fermentation takes place naturally at a regulated temperature of 18°C (30 days).  
- Followed by 6 months maturing in vats on fine sediment..

### CHARACTER

- Color : Salmon pink.  
- Flavor : Delicate, elegant nose with fruity and spicy notes.  
- Taste : Excellent crisp attack in the mouth, with a slightly peppery fruity finish.

### SAMPLING

- Served at between 10 and 12°C,  
- Méli Mélo goes well with mixed salads, picnics and grills.

### STORAGE

- 2 years.

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VINS DU VAL DE LOIRE - AOC TOURAINE