



SEDUCTION Range *Passion*

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

APPELLATION

- Touraine

COLOR

- Red wine

GRAPE VARIETIES

-100% GAMAY

QUANTITY PRODUCED

- 5 000 bouteilles.

LAND

- Carefully selected area with due south exposure, on the first slope of Toucheronde.
- 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 12 to 15 days at controlled temperatures.
- The wine is matured in vats for 6 months.

CHARACTER

- Color : Dark red in colour with hints of violet.
- Flavor : Rich, intense nose with complex fruity aromas set off by toasty notes and touches of smokiness.
- Taste : Its ample palate is generous and well structured, providing a delicately tannic finish.

SAMPLING

- Served between 14 and 16°C,
- "Passion" goes perfectly with pork meats, grills, and red meats.

STORAGE

- 3 to 6 years.

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Vignerons

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VINS DU VAL DE LOIRE - AOC TOURAINE