



SEDUCTION Range *Oneiros*

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

APPELLATION

- Touraine Chenonceaux

COLOR

- Dry white wine

GRAPE VARIETIES

- 100% SAUVIGNON BLANC

QUANTITY PRODUCED

- 8 000 bouteilles.

LAND

- Heights of Toucheronde hillsides.
- Soil : The sandy surface soil is rich in flint, warming rapidly and ensuring that grapes come to full ripeness.

YIELD (hl/hectare)

- 45 Hl/Ha.

HARVESTING

- By hand, to keep the fruit undamaged until it reaches the press.

VINIFICATION

- The grapes are delicately pressed after 12 hours' pellicular maceration.
- Juice obtained is cold cleaned by simple natural decantation, remaining in contact with the pomace for 4 days to enrich its texture.
- Fermentation takes place naturally (without addition of yeast) at a regulated temperature of 18°C, and is followed by 6 months' maturing in vats with regular circulation of lees.

CHARACTER

- Color : Straw yellow in colour, with hints of green.
- Flavor : Rich, delicate nose with complex notes of ripe fruits and citrus fruits.
- Taste : Crisp, aromatic attack on the palate. The whole is dense and well-balanced, with excellent length of exotic fruits and citrus fruits (pineapple and orange peel).

SAMPLING

- Served at between 10° and 12° C,
- "Oneiros" is an excellent companion to fish in white butter sauce, salmon with dill, or warmed goat's cheese.

GARDE

- 2 à 4 ans.

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Vignerons

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VINS DU VAL DE LOIRE - AOC TOURAINE