

## TOURAINE SAUVIGNON BLANC



Region : AOP Touraine - Loire Valley

Grape Variety : 100 % Sauvignon blanc



Soil: Flint-clay-stones



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Yield : 50 hl/ha

Vinevard :

Vinification : Pneumatic press. Alcoholic fermentation at 16°C.

## Ageing :

On fine lees with stirring during 3 months.

Organic culture certified Ecocert FR-BIO-01



## **Tasting Note :**

Nose blending citrus and exotic aromas. Supple and fruity on the palate with a balanced mineral finish. To be enjoyed as an aperitif as well as with seafood and fish.



Vin bio FR-BIO-01 AGRICULTURE FRANCE





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