



**AOC Touraine Chenonceaux** 



TEMP. TASTING

10°

CHARACTERISTIC

Touraine Chenonceaux is a selection of the best terroirs located on the first hillside of the Cher Valley, Made from the Sauvignon grape variety, it is harvested at optimal maturity. Aging on fine lees gives it all its complexity and aromatic intensity.

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**ACCOMPANIMENT** 

Loire or Noble fish, white meat, regional goat cheeses

AGE OF THE VINEYARD

55 years

SOILS
Chalky-Clayey

YIELD
45 hl/ha

**WINE-MAKING** 

The wine was fermented completely in stainless steel with aging on the yeast lees sediment to bring complexity and depth of flavor. Bright and aromatic with flavours ranging from vibrant pineapple to citrusy fruit confies

**MATURING** 

On its sediments for 6 to 8 months