

MANOIR DE LA FIRETIERE

Sauvignon Cuvée d'Excellence

Loire Valley

Technical information

Country: France
Region: Loire Valley
Appellation: Loire Valley
Grape Variety : 100% Sauvignon Blanc
Terroir : Sandy loam
Age of the vines : 15 years



Vinification

Harvested in a State of maturity, settling by flotation and maintained at a low temperature of 46° F. The wine is vinified at a constant temperature of 55° F over three weeks. We practice no malolactic fermentation, or passage in wood.

Tasting notes

The nose is fine, deep and expressive with white fruits. The mouth is clean with powerful white fruit notes; very pleasant.

Best to Drink:

In the next 2 years

Wine pairing:

Best as an Aperitif, with fish or shellfish.