

# IGP VAL DE LOIRE SAUVIGNON BLANC

## CHARME DE LOIRE

### NEGOCE VIGNERON

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »



### Terroir

An emblem of the Loire Valley, Sauvignon Blanc is a variety that grows particularly well in temperate regions.

When planted in clay-flint soils, it is characterised by a wonderful balance between tension, smoothness and aromatic power.

### Winemaking

After 12-24 hours settling, fermentation takes place in a temperature-controlled vat at 15-20 C. A first tasting is then carried out to assess the particular characteristics of the vintage. After a careful selection of the wines, we carry out the clarification, stabilization and bottling operations on the Domaine.

### Tasting notes

The nose offers classic, complex and elegant aromas of white flowers and boxwood. The attack is fruity, and the palate balanced and fresh. A wine with elegance and personality.

### Food pairing

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality.

Served between 10 to 12 C, this dynamic and delicious wine should be enjoyed in its youth. This well-balanced wine, with aromas that linger on the palate, will be appreciated by wine connoisseurs and novices alike, as an aperitif, or paired with poultry with/in a sauce or a salmon carpaccio.

Certified HVE

