

DOMAINE MALET

Sauvignon Blanc

Touraine

Technical information

Country: France
Region: Loire Valley
Appellation: Touraine
Grape Variety : 100% Sauvignon Blanc
Terroir : clay and flint
Age of the vines : Not available



Vinification

Picked grapes are destemmed and put into vats for a period of approximately 18 hours before pressing. They are pressed, and the juice is then placed in vats to ferment slowly at a temperature of 59° F.

Tasting notes

This wine has great depth and demension. Indeed, the range of flavors is broad; it is a firework with a slightly smoky nose, and fruity, where one especially senses white flowers, lemon, pineapple, grapefruit, and slight blackcurrant.

Best to Drink:

This is a wine to drink young; under 2 years.

Wine pairing:

Enjoy it as an aperitif before meals, or it pairs beautifully with shellfish, sea or river fish, sausages, white meats, goat cheese, etc ...