

Touraine - Chenonceaux AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MAZCHB	Domaine des Mazelles	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	12.5%	No	Cork



Background

Touraine-Chenonceaux, named after the famous château, is an elite Touraine appellation that was created in 2011. The vineyard is made up to 50 hectares of the best Touraine vineyards overlooking the river Cher and the yield is restricted to 50 hl/ha while the wines undergo extended lees ageing to add weight and complexity.

Winemaking

Meticulous planning ensures the grapes are picked at their very best before being pressed and its juice fermented in low temperatures of around 12°C-22°C. Maturation occurs for at least six months in stainless steel tanks before bottling.

Tasting & Pairing

Pale gold in appearance - on the nose; notes of ripe citrus, apricot and hints of tropical fruit. Lightly toasted brioche hits the palate alongside pineapple, lychee and refreshing pear. The wine is complex and elegant with a long finish.

A good pairing with fish dishes in light sauces or with a good goats cheese.

Sustainability & Extra Information

Vegetarian, Vegan

Small estate, they follow organic winemaking techniques, but are not certified.