

Sauvignon Blanc Touraine AOC

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
MAZTOU	Les Mazelles	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	12.5%	No	Screwcap



Background

The estate is situated in the Cher Valley, a tributary of the river Loire, in the village of Thésée, also called Thésée la Romaine, because it has ruins from the 2nd century Gallo-Roman age. At this time, Thésée was located on one of the main trade routes halfway between Tours and Bourges and was relatively prosperous. The vineyard extends mainly over the slopes of the north bank of the river Cher, with southwest and southeastern exposure. The soil types are clay-limestone and shallow clay-siliceous with the presence of flints and as the slopes are steep, good, natural drainage occurs creating a semi-oceanic climate.

Winemaking

Grapes are picked at night and slow pressing occurs before cold fermentation. Alcoholic fermentation happens at a low temperature of 18°C in thermo-regulated stainless steel tanks. Matured in stainless steel tanks for six months.

Tasting & Pairing

Vibrant crisp lime aromas with a subtle leafy, herbaceous undertone. Fantastic weight on the palate in a rich, full style. Classic grassy characters accompany zesty lime flavours leading to a hint of tropical fruit on the finish. Great crisp acidity creates a refreshing, lingering finish.

Try with smoked salmon and lightly pickled vegetables, also very good with simply cooked fish dishes such as sole with a beurre blanc sauce.

Sustainability & Extra Information

Vegetarian, Vegan

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