

Domaine des Mazelles

Sauvignon Blanc Touraine AOC

ABV

12%

Capsule

Screwcap

Code

MAZTOU

Region and Country

Loire, France

Grapes

Sauvignon Blanc

Producer

Cédric Allion is the owner/winemaker of this small, but busy estate.

Climate, viticulture, winemaking

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.

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. Domaine bottled.



Tasting Notes

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.

Good to know

Cédric owns 5 hectares of certified organic vineyards and follows rigorous sustainable practices within the vineyard and winery including the use of eco-responsible products to promote biodiversity; such as using micro-organisms to rapidly increase the humus content in soil and thus fertility. Water, fuel and energy is used as efficiently and with little impact on the surrounding environment.

Vegetarian and vegan friendly.