

De Silex & Tuffeau 2021

PRODUCER

Raphaël Midoir

APPELLATION

AOP Touraine

WINE REGION

Loire Valley

ALTITUDE

120 mt above the seal level

SOILS & VINEYARDS

Clay-limestone with flint soil.

The fruit is sourced from a different vineyards (15 hectares in total). Grapes come from 10 to 45 years old vines, with an average age of 20 years. .

The estate is certified sustainable (HVE3) protecting wild life and flora and facilitating biodiversity.

VARIETAL

100% Sauvignon Blanc

ANNUAL PRODUCTION

100 000 bottles

TRAINING SYSTEM

Single Guyot (1 spurs and 1 cane)

HARVEST

Grapes were harvested during the first half of September. Harvest is mechanical. Yields are roughly 50 hl/ha.

VINIFICATION

Traditional vinification in temperature controlled stainless steel tank.

The wine is bottled "Au Domaine" in spring.

AbV

12.5 %

WINE DESCRIPTION

The wine presents an intense yellow color with light green reflects.

The nose is very aromatic, with pink grapefruit notes, lime and rhubarb freshness, on a fine zest sensation. When aerated, the wine reveals passion fruit and exotic notes too.

In mouth, our Touraine Sauvignon is rich and broad, well balanced on a long tangy freshness.

SERVICE TEMPERATURE - FOOD PAIRING

10-12° C. Ideal with a seafood plate or a grilled bass, our Touraine Sauvignon is also delicious with a Loire pike "au beurre blanc", or goat cheese on warm toasts.

CERTIFICATIONS: HVE Sustainable Certified

