

LES CARRONS AOP Touraine Sauvignon



ORIGINS & TERROIRS

Sauvignon blanc
Appellation: AOP Touraine
Label: Organic wine - Certified by Ecocert
Average yield : 50hl/ha

At the crossroads of the oceanic and continental influences of the Loire Valley, in the department of Loir-et-Cher, the vines are located on a terroir of



VINIFICATION & AGEING

Manual harvest at optimal ripeness and early in the morning to avoid grape spoilage (Sauvignon blanc, a very aromatic grape, is very oxidative). Gentle pressing with pneumatic press, cooling of juices in thermoregulated stainless steel tanks, cold housing on bourbes. Traditional low temperature vinification (16-18°C). Breeding on lees. Collage: Vegetable protein peas and Bentonite. Filtration: Tangential.



TASTING NOTES



8-10°C

ELEGANT & AROMATIC

 Pale gold color with green reflections

 Notes of tropical fruits: litchi, lemon, passion fruit

 Fresh, ample with a nice length

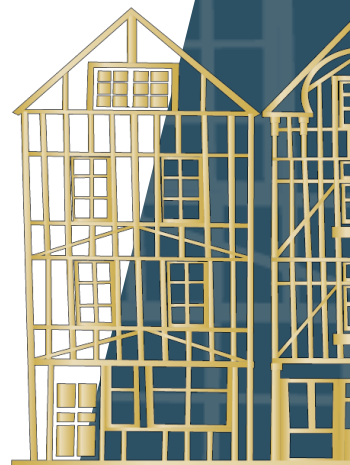


FOOD & WINE PAIRING

Warm goat's cheese salad with walnuts.
Vegan touch: Ginger - Scallion Ramen noodles.

Bottle 75cl: Bourgogne Type - Item Code: 539
Case: 6 bottles
Pallet: 630 bottles / Pallet: 5 ranks x 21 cases
EAN Bottle: 3380330004327
EAN Case: 3380330004334

CONTAINS SULPHITES



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