

L'ARPENT DES VAUDONS

WHITE WINE, SAUVIGNON GRAPE, TOURAINE AOC

Characteristics: Pale yellow colour with silvery tones. Pleasant nose with refreshing grassy and white fruits characters. Fresh and crisp in the mouth with round and elegant finish. Very well balanced wine with great complexity.

Soils and situation: South / southeast facing slopes, on deep chalky soils with clay top soil.

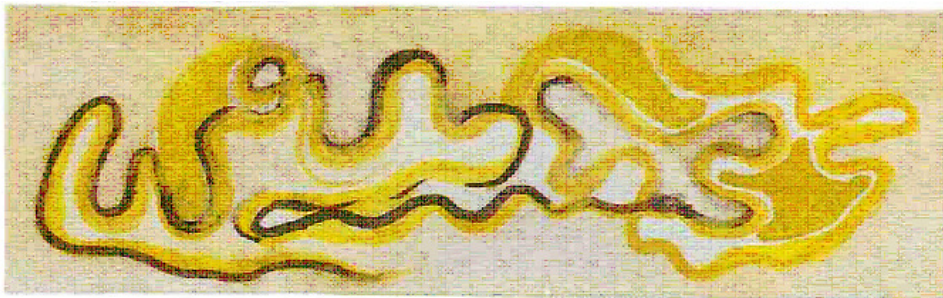
Superficies: 9 hectares of vines aged between 10 and 60 years old.

Yield: 45 hectolitres / hectare.

Winemaking: The berries are pressed in a pneumatic press. The juice is then left to clarify naturally for 48 hours. Wild yeasts fermentation in thermo-regulated stainless-steel vats with lees stirring.

Food matching: Very at ease with oysters, shellfishes and many fish or vegetable based preparations. Try it also on a goat cheese, it will be amazing.

Enjoy slightly chilled. Think of it also for the aperitif.



L'arpent des Vaudons

WWW.MERIEAU.COM

SARL Jean Mérieau • **Jean-François Mérieau** WINEMAKER
28, route de la Vallée 41400 Saint-Julien de Chédon - FRANCE
Tél : + 33 254 32 14 23 - Fax : + 33 254 32 84 03
info@merieau.com / export@merieau.com
www.merieau.com

