

CŒUR DE ROCHE

WHITE WINE, SAUVIGNON GRAPE, OLD VINES, TOURAINE AOC

Characteristics: Pale yellow colour with golden tinge. Citrus fruit nose, highlighted by some hints of hazelnut. The mouth feel is rich, powerful, with a very long finish that will entice you sample a second glass to appreciate its complexity.

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

Area : 2 hectares of old Sauvignon Blanc vines aged between 40 and 60 years old.

Yield: 30 hectolitres / hectare.

Winemaking: The berries are pressed in a pneumatic press. The juice is then left to clarify naturally for 48 hours at low temperature. Wild yeasts fermentation with lees stirring is carried out in oak barrels.

Food matching: Enjoy on fishes with creamy sauce, scallops, hard cheeses (Beaufort, Comté...). Try it even on caviar, it is a superb match.

Enjoy slightly chilled.



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