

VAL DE LOIRE

INDICATION GÉOGRAPHIQUE PROTÉGÉE

SAUVIGNON BLANC



Grapes & winemaking

100% sauvignon blanc from Loire Valley, the grapes are harvested late august, early September at the peak of their aromatic potential. Free run juice and press juice are vinified separately. Fermentation at 18°C using selected yeasts. Maturing on fine lees.

How to enjoy ?

To be served ideally between 8 and 10°C. With its aromas of boxwood and citrus fruits, its freshness and its supple and tender finish, this wine will match perfectly with your salads, buffets, savoury tarts, picnics or cheeses.



360°
Loire

Embark for a 360° Loire Valley Tour!

Discover the emblematic grape varieties of our beautiful region through this range of wines. Travel along the Loire River, its most beautiful landscapes recognized as World Heritage by UNESCO and enjoy the best our terroirs have to offer.