



## DOMAINE DES ÉCHARDIÈRES "LA LONG BEC " Sauvignon Blanc 2016- Loire

### Description

APPELLATION: AOP Touraine Chenonceaux

SOIL: Classified first coteau silicious clay limestone

Rewards: Never presented to the Media, except Andréas Larson "100% Blind 2017" note 90/100.

### Viticulture

100% Sauvignon Blanc

Yield: 48 Hectoliter/Hectare

Total production: 1100 cases x 12bts

### Vinification

Cold harvest of well matured grapes, light débourage, temperature controlled fermentation (18°C).

Aged 7 months in stainless vat with fine lees-stirring.

### Analysis

Alcohol : 13.4 % vol

### Tasting Notes:

Bright yet pale in color. Fresh and youthful aromas. Hints of lemon, lime, kiwi, yellow apple with minerality and fresh herbs. Good purity, grip and bite on the palate, rather full and flavour intense with a fresh backbone, vibrant acidity, long, persistent and mouth watering finish, youthful and pure with excellent drinkability

Serve chilled at 8°C for cocktails. With scallops or fish with sauce.

