



DOMAINE DES ÉCHARDIÈRE TOURAINE SAUVIGNON BLANC 2017 - Loire

Description

APPELLATION: AOP Touraine

SOIL: Siliceous Clay Limestone

Rewards: Not presented since 2015 - DWA commended/2014 - The Times/2013 - Guide Hachette/2011/12/13 - Silver World sauvignon competition 2010/2013 - Paris /2010/2011 - Macon/2011

Viticulture

100% Sauvignon Blanc

Yield: 55 Hectoliter/Hectare

Total production: 4200cs x 12bts

Vinification

Cold harvested grapes. Fermentation temperature controlled at 18°C in tank.

Aged 2 to 8 months on fine lees in stainless tank.

Analysis

Alcohol : 12.6 % vol

Tasting Notes

Very flattering dry wine with citrus and black current buds notes. Very fruity with a nice refreshing final

Serve chilled at 8°C, Seafood, Shellfish, Asian dishes, spicy food, goat cheese, as well as an aperitif

How to order

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