

2017



CHÂTEAU DE LA ROCHE TOURAINES SAUVIGNON AOC TRADITION



BOTTLED:
At the château.

GEOGRAPHICAL LOCATION:
On the south bank of the Loire.

SOIL TYPE:
Siliceous clay limestone.

SIZE OF THE ESTATE :
30 Ha.

YIELD/ ALCOOL%:
60 Hl/Ha./12.5% Alc. Vol.

GRAPE VARIETY:
Sauvignon blanc.

VINIFICATION:
25% pellicular maceration, 75% traditional maceration.
Temperature-controlled and matured on lees.



CHARACTER:
Bright yellow in colour, revealing a complex wine on the nose of citrus fruits and very ripe fruit. Subtle and delicate on the palate.



STORE:
2 years.



FOOD/WINE COMPLIMENTARITY:
This wine will happily accompany charcuterie, grilled or smoked fish, fish in a sauce, as well as roast poultry.
Serve at 10°C.

