

2017



CHÂTEAU DE POCÉ TOURAINES SAUVIGNON AOC



BOTTLED:
At the château.

GEOGRAPHICAL LOCATION:
On the north riverside of the Loire in the commune of Pocé-sur-Cisse.

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% carbonic maceration, 75% short traditional maceration, alcoholic fermentation ends in the liquid phase.



CHARACTER:
Bright yellow in colour. On the nose it is ripe with an array of aromas ranging from white flowers to green plants, with an injection of grapefruit and vine peach. On the palate it is full-bodied with all the rigour of a sauvignon.



STORE:
2 years.



FOOD/WINE COMPLIMENTARITY:
This wine will happily accompany seafood, grilled or smoked fish, fish in a sauce, charcuterie, white meat and goats cheese. Serve at 10°C.