

2017



VINIFICATION PIERRE CHAINIER TOURAINES SAUVIGNON AOC



BOTTLED:
By Pierre Chainier.

GEOGRAPHICAL LOCATION:
The banks of the river Cher, between St-Aignan and Bléré.

SOIL TYPE:
Clay limestone.

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

GRAPE VARIETY:
100% Sauvignon blanc.

VINIFICATION:
25% pellicular maceration, 75% short traditional maceration, fermentation ends in the liquid phase.



CHARACTER:
This is a fine and sophisticated wine with a floral aroma of boxwood. Smooth on the palate with a hint of citrus fruits.



STORE:
2 years.



FOOD/WINE COMPLIMENTARITY:
To be served as an aperitif with grilled fish, seafood, shellfish, white meat and goats cheese.
Serve at 10°C.