



IGP VAL DE LOIRE

« LE BOUQUET » SAUVIGNON BLANC



VINEYARD

Our "Bouquet" comes from vines planted on the clay-limestone slopes of the Loire Valley, whose landscapes have joined UNESCO's World Heritage List. This royal valley, once the beating heart of France during the Renaissance, is also known as the "Garden of France", thanks to its fertile soils.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Clay and limestone

WINEMAKING

- After harvesting, the grapes are directly pressed.
- Fermented at 15-18°C in temperature-controlled stainless steel tanks
- Aged for 3 months on fine fermentation lees

TASTING

Highly aromatic, its pleasant floral and fruity nuances are reminiscent of vine flowers and Sauvignon fruit. A hint of lemon gives it its liveliness. On the palate, it reveals the freshness and aromas typical of grapes harvested at the right stage of ripeness.



Food pairing

As an aperitif or with seafood, shellfish, fish and white meats.



Service temperature

Between 10 and 12°C (50-54°F)



Ageing

1 to 3 years

AWARDS

Vintage 2022

Wine Enthusiast - 89/100 pts

