

TOURAINE SAUVIGNON

Barefoot Walk in the Park



REGION

France / Loire Valley

GRAPES

Sauvignon Blanc 100%

TERROIR

100% estate grown-fruit from 25 year-old-vines growing in sandy soils on clay subsoil.

PRODUCTION

Grapes are harvested at optimum maturity after careful analysis and tasting and are then gently pressed. 20-25% will be macerated on the skins, depending on the characteristics of the vintage. Fermentation is slow at 18°C for three weeks in stainless steel vats. There is no malolactic fermentation. Wines are matured on their fine lees until bottling in the following spring. Crafted by Jean Marc Gilet, 5th generation of Vouvray and Touraine winemaker.

TASTING NOTES

This Sauvignon has a beautiful perfume; crushed blackcurrants and gooseberries on the nose, followed by an intense, fresh palate.

FOOD PAIRING

Perfect match with Maine Lobster roll, raw Oysters or a grilled fish, best enjoyed in a hammock.

TECHNICAL DATA

- Sugar-Free (< 2g/L)
- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



LE GARENNE

SUSTAINABLE FARMING