



J. de Villebois

TOURAINÉ SAUVIGNON BLANC VV

The Touraine Sauvignon Blanc Vieilles Vignes is the expression of a desired style of Sauvignon de Touraine. Discover a stylish and racy cuvée with a very intense bouquet, which will appeal to you. The terroir of the Sologne area (a sub-area within the Touraine appellation) is here magnified by the Sauvignon Blanc grape variety. A true “terroir” cuvée!

Appellation: Appellation Touraine Contrôlée

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and unoaked

Alcohol: 12%

Serving: 46° -50°F

Aging: 2-4 years

Tasting Notes: Our Touraine Sauvignon Blanc Vieilles Vignes has very intense vegetal flavors on the nose. Boxwood, gooseberry, and green asparagus aromas dominate a tense and mineral palate. It is a complex cuvée, with a long lasting acidity and flavors reminiscent of the great Loire Sauvignon Blancs. The best of Touraine captured in this cuvée!

Vineyard: Grown in the Sologne area (a Touraine sub-area) on clay and sandy soils.

Food Pairing: Great as an apéritif and goes well with white meats and vegetarian or oriental dishes.

Winemaking: The grapes are machine-picked, then pressed into a pneumatic press after a 12 hour skin-contact maceration. The grape juices are fermented traditionally in tanks for 7-15 days.

Aging: The newly-made wine is aged on its fine lees in stainless steel tanks for six months. It is then blended and bottled in the spring following the harvest.

Vegan Practicing