

Loire Sauvignon Blanc

VAL DE LOIRE IGP / FRANCE



100% SAUVIGNON BLANC

Loire Valley, France

WINE AT A GLANCE

STYLE

Still white / bone-dry

RESIDUAL SUGAR

< 2.0 g/L

Contains sulfites / Screw cap

ALCOHOL

11.5-12.5% ABV*

ACIDITY

High / vibrant

VINEYARD & TERROIR

Clay-limestone, with sandy-siliceous parcels and flint along the riverbanks. A cool maritime to semi-continental climate preserves natural acidity and clean aromatics. Average vine age: 20-30 years.

VINIFICATION & AGING

Cool-morning harvest at optimal maturity. Gentle pneumatic pressing, followed by static cold settling. Fermentation in stainless steel at 15-18°C protects delicate aromas. Several months on fine lees in steel adds roundness, without oak influence.

Tasting notes

COLOR Pale straw-yellow with distinct green highlights.

NOSE Lime zest, pink grapefruit and green apple, with soft white flowers and subtle flinty notes.

PALATE Fresh and lively, with gooseberry, lemon and stony minerality balanced by crisp acidity.

FINISH Sleek, dry and refreshing.

FOOD PAIRING

Fresh goat cheese (chèvre), raw oysters, grilled white fish and green salads with citrus vinaigrettes.

*Alcohol varies slightly by vintage.