

LES CARRONS - AOP Touraine 2022



ORIGINS & TERROIRS

Sauvignon Blanc

Appellation: AOP Touraine

Label: Organic wine - Certified by Ecocert

Yield: 50 hl/ha

At the crossroads of oceanic and continental influences of the Loire Valley in the Loir-et-Cher department, the vines are located on a terroir of tuffeau chalk, sand and flint clay from the Paris Basin.



WINEMAKING & AGING

Manual harvest carried out at optimum maturity, early in the morning to avoid alteration of the grapes (Sauvignon blanc, a very aromatic grape variety, is very oxidative). Gentle pressing in a pneumatic press, cooling of the juices in thermoregulated stainless steel tanks, cold soak juices. Traditional vinification at low temperature (16-18°C).

Ageing on fine lees.

Fining: Pea vegetable proteins and Bentonite.

Filtration: Tangential.



TASTING NOTES

ELEGANT & AROMATIC



8-10°C



Pale gold color with green reflections



Tropical fruit notes: lychee, lemon, passion fruit



Fresh, ample with a nice length



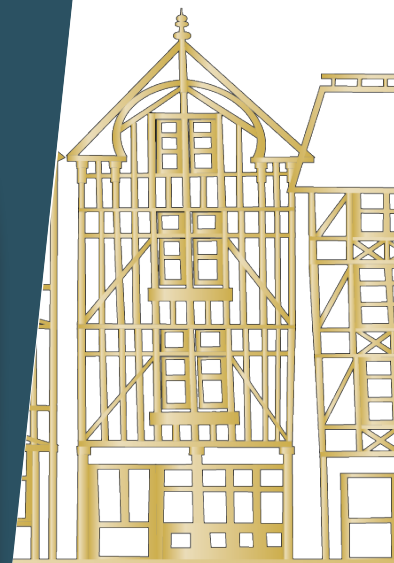
FOOD & WINE PAIRING

Warm goat cheese salad with nuts.

The Vegan touch: Ramen noodles with ginger and green onion.

Bottle 75cl : Burgundy Type - Item Code: 539
Case: 6 bottles
Pallet: Europe / 630 bottles / 5 ranks x 21 cases
EAN Bottle: 3380330004327 - EAN Case: 3380330004334

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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