

SAUVIGNON BLANC

IGP Val de Loire

This Sauvignon Blanc is produced by the Couillaud Family in the Loire River, where the maritime climate is ideal for producing whites that are refreshing and bright. The Couillaud age most of this wine on its lees until bottling to add weight and texture. Less tangy than some Loire Sauvignon Blanc, this easy, soft wine has attractive acidity and a balanced, steely texture. It's crisp, with some herbaceousness over grapefruit flavors.

Grape variety:	100% Sauvignon blanc
Production region:	Loire Valley
Soil type:	Metamorphic and mica schist, rocky
Density:	6500 plants/ha, Guyot pruning.
Yield:	75 hl/ha
Vinification:	Vibrating sorting table, pressing in pneumatic press. Stainless steel. No Oak.
1 st Bottling:	May
Accompanies:	Aperitif, Grilled lobster, fish with sauce, chicken curry and hard cheeses
Storage:	2 to 4 years

