

Touraine Chenonceaux 2023

6x75cl

Grapes

100% Sauvignon Blanc

Region/Appellation

Touraine Chenonceaux

Alcohol by volume

14.00%

Residual Sugar

15 g/l

pH

3.4 - 3.6

Total Acidity

5.4 - 5.8 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

24/11/2024

Winemaker Notes

Mineral aromas with intense citrus and yellow-flesh fruits notes. The mouth offers a beautiful array of citrus zests where the minerality continues on the beautiful finish filled with a delicate fruitiness.

Vineyard

From 35 year old vineyard planted on flinty clay. Fully organic certified from 2023 vintage.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks. The wine is aged on fine lees in stainless steel vats before bottling.

Food match

Grilled and Roasted White Meats

Ideal paring with a roasted trout served with spring vegetables, courgette and goat pie or with lasagna with spinach and mushrooms.