

Grapes
100% Sauvignon Blanc

Region/Appellation
Touraine Chenonceaux

Alcohol by volume
14%

Residual Sugar
1.5 g/l

pH
3.4 - 3.6

Total Acidity
5.4 - 5.8 g/l

Drinking Window
2025 - 2030

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
20/04/2025

Touraine Chenonceaux Les Jardins des Diane 2023 6x75cl

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

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

