



LACHETEAU TOURAINE SAUVIGNON

Vinification : Vinified in our pressing room in Touraine. The grapes are picked in a rigorous plot selection and pressed directly. The must is raked thoroughly and is then put to ferment at ultra-low temperature (14°C). The wines are then aged on fine lees for 4 months during which times the lees are stirred regularly.

Soil : Clay-and-limestone as well as gravel.

Pale yellow, green tints, wonderful brilliance.
Nose : Expressive with floral notes as well as notes of exotic fruit and citrus fruit and a hint of vegetal elements.

Palate : Fresh, fruity and slightly vegetal on the attack, quite round on the palate with a good balance. A really pleasant and thirst-quenching wine.

Recommendations : Enjoy on its own or with platters of sea-food, sushis or fish.
Serving condition in C° : 8-10°C.