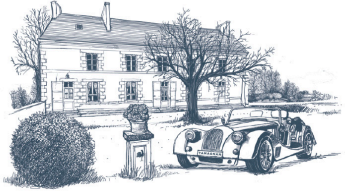


MIS EN BOUTEILLE À LA PROPRIÉTÉ



Sauvignon Blanc

TOURAINÉ
APPELLATION TOURAINÉ CONTRÔLÉE

TAMAGNAN
VAL DE LOIRE



Tamagnan Val de Loire

Sauvignon Blanc

FROM THE VINES TO THE WINERY

Grape: Sauvignon Blanc

Age of vines: 15-20 years old

Soil: Clay-with-flint

Sweetness: Dry

Vinification: Mechanical harvest. Skin maceration before pressing. Vinified in tank between 15°C and 18°C.

Packaging:

Cap: Nomacorc with zero carbon footprint.
(Plant based derived from Sugar cane)

Bottle: Tainted Sloping shoulder 75cl

Box: 6 or 12 bottles laid down

Robe: Shining straw yellow

Nose: Strong flavours, with notes of lemon and citrus

Taste: Sharp and mineral wine. Subtle notes of citrus referring to the typicality of the Loire Valley Sauvignon

Food Pairings: Fish, seafood, oysters

Serve: Between 8 and 10°C

Ageing: 2-3 years

