



FRANÇOIS CHIDAINE

Touraine Sauvignon



Vineyard & Production info.

Varietal: 100% Sauvignon Blanc

SOIL COMPOSITION : This wine comes from clay soil mixed with flint and limestone parcels located by the Cher river Valley. These sites are complemented by some purchased fruit, and Chidaine is keen to point out that even those sites not under his direct ownership are managed by his team and entirely hand-Harvested

VINEYARD: Vines conducted in Biodynamy. No phytosanitary products.
Natural grass cover between the row. Working of the soil under the row.

VINIFICATION : Hand picked, direct pressing, cold settling, fermentation with indigenous yeasts in stainless steel tanks at low temperature, aging on lees until bottling.

DEGUSTATION : The wine is fruity and floral, Aromatically it shows a ripe Sauvignon character, the nose bursting with yellow peach and golden pear, with a lightly smoky, mineral edge to it. The palate is very rich and sweetly textured, with a soft, plush substance, backed by a very fine and precise acidity. There is even a little dried, confit fruit character to it. This is very impressive, and very polished. A clean, textured finish

Analytical Data.

Alcohol: 12,5% vol

Acidity level: 4 g/L

Residual sugars: 2.08 g/L

PH: 3.5