



TOURAINÉ
CHENONCEAUX

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BLANC

UN TERROIR ROYAL

Grape variety : Sauvignon 100

%

Age of vineyard : 15 ans

Yield : 50 hl/ha

Terroir : 1st coast of Thésée on clay-limestone and flint clay soils.

Size mode : Guyot simple

Tasting :

Dry, round and aromatic white wine that can accompany fish in sauce, local goat cheeses (Selles sur Cher, Ste Maure de Touraine, Valençay). Ideal throughout a meal, from aperitif to dessert.

Culture mode :

Vineyard in Organic Agriculture, using neither pesticide nor chemical fertilizer, vineyard grassed and cultivated under the row, contribution of organic manure.

Vinification :

Separation of juices during pressing. Cold settling and alcoholic fermentation under controlled temperatures (18 to 20°C) to preserve maximum aromas. Aged on fine lees for 12 months to refine the wine.

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