

# MONMOUSSEAU

## AOC TOURAINE Sauvignon Blanc



### ○ REGION & SOIL

One of our famous writers, Honoré de Balzac (born in Tours, 1799-1850), used to say about this green region: "My merry, my beautiful, my eternal Touraine whose seven valleys stream with water and wine".

The Touraine vineyard, situated to the southwest of the Paris Basin, stretches out from the Sologne area to the limits of the Vienne river and covers the chalky slopes with five distinct soil types:

- the Bournais: clay-with-flints and miocene sand
- the Perruches: clay-with-flints
- the Bournais-Perrucheux: a blend of the two previous types of soil
- the Aubuis: chalky, clay soil
- the Varennes: alluvial deposits of sand and silt.

The semi-continental climate protects the vines from excessive cold in winter thanks to oceanic breezes coming up along the Loire Valley, which soften the variations of temperature.

### ○ GRAPE VARIETIES

100% Sauvignon Blanc

This grape variety, originally found in the Bordeaux area, was later exported to many countries throughout the world (Italy, Spain, New Zealand, the United States, South Africa, Australia) after being introduced in various regions of France like the Loire Valley, where it truly excels. It is a white grape variety with tight bunches and small oblong grapes producing very fragrant dry wines.

### ○ VINIFICATION

This white wine is made from grapes pressed just after harvest. After "débouillage" (clarification) the juice is ready for fermentation.

The vinification is made in our thermo-regulated vats at a temperature of fermentation kept between 18 and 20°C maximum. These low temperatures of fermentation bring a "fat" note to the wine and enhance its roundness while correcting its bitterness. After the alcoholic fermentation, the wines are racked, stabilized, and filtered, then, soon after, they are bottled so as to preserve their fresh bouquet.

### ○ TASTE & APPEARANCE

A delicate straw-like yellow colour.

Slightly musky aromas of flowers and citrus fruit.

The wine is young and fresh, but keeps its fat and round character to the taste, with a long-lasting note.

### ○ ADVICE

Serve chilled at 6°C (42°F).

Remarkable as an aperitif wine, it will express all its flavour when tasted with fish or seafood.

