



## Touraine Sauvignon AOC 'Sauvignon des Gabares' White Wine



Certified organic wine, FR-BIO-01.



### Our Gabare (Scow) story:

By the Loire, as Gabares boats sail on Europe's last wild river, naturally carried by the winds and the currents, organic vineyards make use of nature too. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

### The vineyard:

Appellation: Touraine Sauvignon AOC

Size: 8 ha

Grape variety: Sauvignon

### The soil:

The soil is made up of windblown sand on layers of siliceous clay.

### Wine making:

The mechanically harvested grapes are pressed immediately. Then the must is settled at cold temperatures by a simple, natural decantation process. Fermentation takes place naturally (without yeast additives) at a temperature regulated at 18°C. There follows a 4-month maturing process in vats on lees, with regular stirring.

ABV: 12.5°

### Tasting notes:

Appearance: Light yellow colour

Bouquet: Pleasant and refined with notes of citrus and ripe fruit.

Taste: Fresh, dense and well-balanced with long-lasting aromas.

### Serving temperature and food pairings:

Serve at around 11°C

Serving suggestions: A marvellous accompaniment for shellfish, grilled fish, asparagus or warm goat's cheese.

### When to drink:

Ready to drink now.

