



Le Charmel

LE CHARMEL TOURAINE SAUVIGNON BLANC 2015

— *Loire Valley* —

VARIETAL: 100% Sauvignon Blanc

REGION: Loire Valley

APPELLATION: (AOP) Appellation d'Origine Protégée

VINES: 20+ year old vines

VINEYARD: About fifty miles east of the of the great French city of Tours in the Loire Valley is the medieval village of Noyers sur cher. Here on beautiful hillside vineyards looking down on to the Cher River, a tributary of the Loire is where the Le Charmel Touraine Sauvignon Blanc is sourced. The nature of soil varies but is predominately limestone and clay on chalky subsoil all of which are perfect components for the Sauvignon Blanc grape.

WINEMAKING: Fermentation takes place under controlled temperatures (around 55 degrees) for 20 days in order to extract the maximum aromas from the Sauvignon Blanc grape. The wine is then run off and allowed to age for six months in stainless steel vats on its own lees. It is stirred regularly to gain body, flavor and more complex aromas . The wine is bottled after a light filtration in early spring.


TASTING: The wine has a lovely pale yellow and greenish color and on the nose has wonderful aromas of honeysuckle, grapefruit and fresh cut grass. It has a long clean finish and is beautifully balanced.

FOOD PAIRING: A terrific aperitif but excellent with all fish dishes, seafood pastas and even barbecue.



Alcohol: 12.5 %

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