

DOMAINE DE LA RENAUDIE, SAUVIGNON BLANC



DESCRIPTION

It is made of silica and clay. The surface is covered with snots catching heat from the sun during the day and releasing it at night. This type of soil combined with a continental type temperate climate assists grape ripening, and is perfect for the aromatic development of the wines. Richly scented with many notes of gooseberry, citrus, green apple and pear. The taste is very juicy and tasteful. Nice notes of gooseberry, lychees and boxwood. Very round and a long, dry, fresh finish.

VINIFICATION

The grapes are picked at the peak of ripeness and are fermented at a constant temperature of 18°C, which produces a rich, elegant wine with a concentrated flavour.

ADDITIONAL INFORMATION

Grape variety: Sauvignon Blanc
Brand: Selectie overige wijnen
Country: France
Region: Touraine
Area: Loire
Color: White
Category: Wine
Flavor profile: Fresh,Fruity,Soft
Alcohol percentage: 13