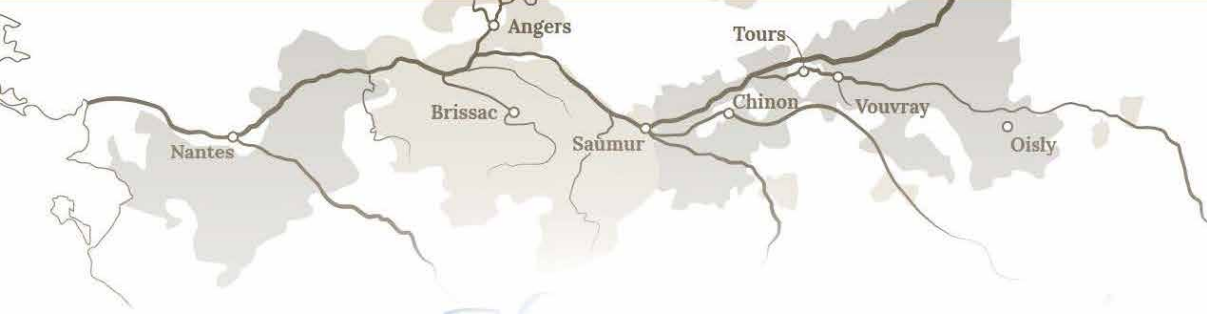




Angers, Loire Valley,
France

Le Charmel

LE CHARMEL TOURAINE SAUVIGNON BLANC 2025



VARIETAL:

100% Sauvignon Blanc

REGION:

Sourced from hillside vineyards in Noyers sur Cher which lies about fifty miles east of the of the great French city of Tours in the Loire Valley. The vineyards look down on to the Cher River, a tributary of the Loire.

VINEYARD:

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%

UPC: 0 89832 92030 4
750ml/12pck

