



DOMAINE DE LA  
ROCHETTE

Famille Leclair  
Vignerons

**TOURAINE**  
LOIRE VALLEY

## AOC TOURAINE SAUVIGNON BLANC



**Grape** : 100% Sauvignon Blanc. This very aromatic grape expresses all its freshness on the Loire terroirs.



**Soil** : The soil type "Perruche" is made of flint clay with more or less silica and gravel. Most of the plots are on the first Cher's hillsides, with good exposure and a fairly large slope allowing the flow of excess water..



**Vinification** : Grapes are harvested at full maturity with sorting berries in the vineyard. Soft pneumatic pressing and juice separation is performed. Fermentation is controlled at 18 ° C to retain aromas and finesse



**Tasting** : Drink within 3 years around 8-10°C.



**Tasting Note** : Its color is golden and clear. On the nose it is an aromatic wine, fruity, expressive. On the palate it is supple but without sweetness. We will find notes of white flowers, exotic fruits, and citrus with good intensity and a beautiful freshness.



This wine can be enjoyed as an aperitif or at the beginning of a meal. It will pair beautifully with fish, shellfish and seafood or asparagus



Vintage 2021 : Degree = 12.2% vol. ; Sugar = 3.7g/l ; Total Acidity = 3.6g/l

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