

ESTATE BOTTLED LES TOURS SAUVIGNON BLANC

LOCATION & CLIMATE

These Sauvignon Blanc vines are planted in the cool plains with deep soil in the Western zone of the region known as "Océanique". They have a southern exposure which ensures plenty of sunshine during the daytime. The cool microclimate of this area, with breezes all the way from the Atlantic Ocean, is perfect for the production of quality Sauvignon Blanc.

SOIL

The soil is mainly clay with a high concentration of organic and mineral components. This maintains cool soil temperature and minimum levels of humidity.

VINES AND VINEYARD MANAGEMENT

These Sauvignon Blanc vines are about 15 years old and are pruned in the Guyot method. The shoots must be lifted up and attached to the upper wires to allow the grapes to breathe. Some defoliation is also required to permit effective ripening and avoid too much grassy character in the wine.

VINIFICATION AND AGING

The grapes are hand picked when fully ripe. They are hand inspected and triaged on a vibrating table to select only the best. Whole grape pressing, cold soaking and cold maceration take place before alcoholic fermentation in stainless steel tanks. Extended contact with the skins and lees contact bring out better concentration of flavours.

Vintage 2009

Mostly dry weather in July and August has led to ideal ripeness resulting in aromatic juices. Harvest started early in September for 2 weeks. Picking was daily from 4 am to 10 am to bring cool grapes into the cellars.

TECHNICAL INFORMATION

Les Tours Sauvignon Blanc 2009

Residual sugar : 2.5 grams per litre

PH : 3.4

Alcohol content: 12.6 %

TASTING NOTES

Light pale yellow colour with a distinct kiwi nose followed by flavours of lime, melon and gooseberry with nice mineral overtones on the palate.

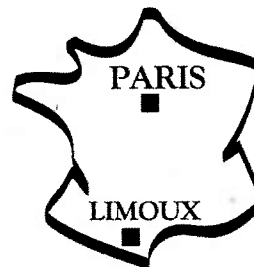
SERVING SUGGESTIONS

Chill to approximately 45 degrees Fahrenheit. This wine is crisp and vibrant and would be best served with shellfish, especially oysters, pasta salads, grilled shrimp, seared scallops, a creamy goat cheese or grilled chicken.

CERTIFIED ENVIRONMENTALLY FRIENDLY

The production system of the Anne de Joyeuse Winery is a Bureau Veritas Certified Environmentally Friendly French business. "Protect Planet" is a long-term sustainable wine-growing commitment that focuses on the following processes:

- Ecosystem management
- Water conservation
- Pollution control
- Producer and consumer health protection
- Preserving the true taste of the wine



Imported from France

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