

AOC TOURAINE SAUVIGNON BLANC

“Maison Castel demonstrates its commitment to French traditions and savoir-faire with this AOC Touraine Sauvignon Blanc, one of the key appellations of the Loire valley. With great freshness and aromatic intensity, this wine is the perfect combination of typicity and modernity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



EXCEPTIONAL TERROIR

AOC Touraine is a well-known appellation of the Loire valley wine region, close to the famous châteaux of Chambord and Chenonceau. Sauvignon Blanc is the dominant grape in this region. The area's maritime influence brings freshness and aromatic intensity to the wines.



MAISON CASTEL KNOW-HOW

The Maison Castel winemakers work with a long-term, Terra Vitis-certified partner, closely following the ripening process. Vinification is carried out according to strict guidelines: the different terroirs are vinified separately to optimise the potential of each. Alcoholic fermentation takes place at controlled temperature to encourage the aromatic expression typical of the various grape varieties and terroirs. The wines are then aged on lees for 3 – 4 months to give them a fresh, fruity character with finesse and roundness.



Pale yellow robe with green hints



Enjoy as an aperitif, or with grilled fish, poultry or goat cheese. The perfect match would be Loire valley fish *rillettes*



Intensely aromatic, with floral and exotic fruit notes



Serve at 12 - 14°C



Fine and complex, with good freshness



Can be aged for up to two years