



# LES TOURS



## ESTATE BOTTLED

### SAUVIGNON BLANC



100% Sauvignon Blanc grapes

Residual Sugar – 2.5 grams per liter

PH: 3.4

Alcohol Content: 12.5%

**LOCATION & CLIMATE** These Sauvignon Blanc vines are planted in the cool plains with deep soil in the Western zone of the region known as “Oceanique”. They have a southern exposure which insures plenty of sunshine during the daytime. The cool microclimate of this region, with ocean breezes from the Atlantic, is perfect for the production of high quality Sauvignon Blanc grapes.

**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** The vineyards are about 22 years old and are pruned in the Cordon de Royat method. Harvest starts in September and lasts about 2 weeks. The picking is daily from about 4 AM to 10 AM to bring ‘cool grapes’ into the cellar.

**VINIFICATION AND AGING** The grapes are hand-picked when fully ripe. They are 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 flavors.

**TASTING NOTES:** Light pale yellow color with a distinct kiwi nose followed by flavors of lime, melon and gooseberry with nice mineral overtones on the palate

**SERVING SUGGESTIONS:** Chill to about 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 Certified Environmentally friendly French business

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