

Domaine Oudart



Region: Touraine – Cher valley

Title: Touraine

Color: White

Vintage: 2018 and 2019

Grapes: 100% Sauvignon Blanc

Aged: Wine Tank

Alcohol: 13%

Format: 75 cl,

ELABORATION

Soil: 1st Era's coasts of the banks of the Cher, sand on clay with locally flint deposits.

Culture and harvest: conversion AB. Work of the mechanical row, sowing green manure between rows to preserve the life of the soil and limit the passages. Work of the vine (size, stamping, paling) manual. Mechanical harvest at full maturity and early in the morning to have an aromatic and perfect balance of wine.

Winemaking: pressing, disbursing 24-48 hours at low temperature. Fermentation in vats with temperature control. Aging in vats between 4 and 6 months.

Tasting

Dress: *Green gold* color. green gold.

Nose: Aromas of white flowers.

Palate: Fresh attack, aroma of white peaches. Well-balanced wine and full of freshness.

Custody: 2 years.

Agreements: Aperitif, fish.