

DOMAINE JACKY PREYS ET FILS

Touraine Sauvignon Blanc 'Cuvée Silex'

During France's Napoleonic era, Touraine and its environs were the main source of gunflint for the army. While mines have long since made way for grape vines, the region's flinty heart has remained, much to the joy of vine growers who cultivate Sauvignon Blanc on these mineral-rich, "silex" soils. Since the early 1940s, the Preys winemaking family has been privy to the secrets of "silex" and made sure to plant Sauvignon Blanc vines on these flint-rich soils, knowing (like their vinous compatriots in Sancerre, for example) that this vine-soil combo made for intensely aromatic wines, immediately identifiable by their subtle yet tantalizing incense notes, reminiscent of the spark of gunflint.

WINERY: Domaine Jacky Preys et Fils

WINEMAKER: Jacky Preys

ESTABLISHED: 1940s

REGION: FRANCE • Loire Valley • Meusnes

APPELLATION: Touraine AOC

BLEND: 100% Sauvignon Blanc

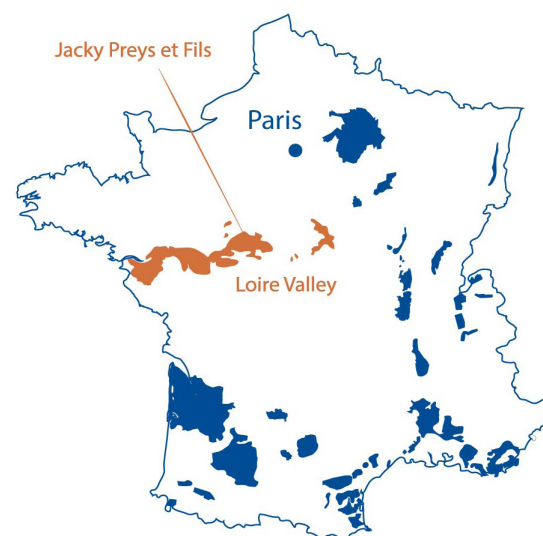
VINEYARDS: Estate vineyards are located near the towns of Meusnes and Mareuil-sur-Cher. Soils for 'Cuvée Silex' are exclusively flint stone (silex in French means flint), imparting a smoky, mineral essence to the wine.

AGE OF VINES: 10-30 years

WINEMAKING: Hand-harvested. Grapes are destemmed then pressed. Juice is fermented on indigenous yeasts in temperature-controlled, stainless steel tanks, and aged in tank.

TASTING IMPRESSIONS: Aromas of lemon and lime, crushed chalk, hints of incense. Flavors of lemon curd, white peach, grapefruit.

PAIRING SUGGESTIONS: Fresh goat cheese; salads; Mediterranean-inspired appetizers



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