

DOMAINE SAUVÈTE

Touraine Blanc Sauvignon

We like to call Sauvète wines “stress-free” as what’s in the bottle comes not only with a years-long organic certification but also the know-how of four generations of talent from Touraine. The family’s vineyards in Monthou-sur-Cher are exactly what you’d expect in terms of great terroir—their hand-tended plots sit on a south-facing, stony plateau overlooking the river Cher, and are chock-full of older vines. The easy confidence of Jerome and Dominique betrays just how hard this couple works to keep their organic vineyards in tip-top shape. Given just how good these wines are, there’s no question that this dedicated pair could ask two, even three times as much for their hard work. But they don’t.



WINERY: Domaine Sauvète

WINEMAKER: Jerome Sauvète

ESTABLISHED: 1905

REGION: FRANCE • Loire Valley • Monthou-sur-Cher (Touraine)

APPELLATION: Touraine Blanc AOC

BLEND: 100% Sauvignon Blanc

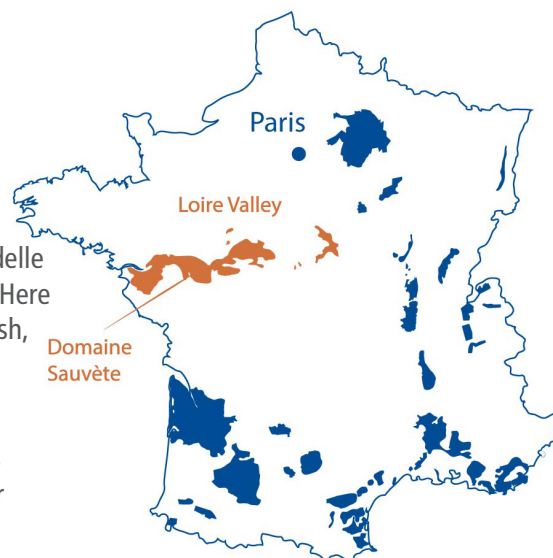
VINEYARDS: Estate vineyards are found on two separate plateaus (Mardelle and Bocagerie), overlooking the river Cher near the village of Monthou. Here soils are sandy, with subsoils rich in clay, limestone and flint; ideal for fresh, racy Sauvignon Blanc wines.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Pressed then fermented on indigenous yeasts in temperature-controlled tanks. Aged briefly in tank, with regular lees stirring. Lightly filtered.

TASTING IMPRESSIONS: Aromas of fresh citrus, crisp pear, crushed oyster shell. Fresh and medium-bodied; complex yet light on the tongue. Lingering citrus notes.

PAIRING SUGGESTIONS: Charcuterie (air-dried salami, fresh goat’s cheese), fresh shellfish, grilled white meat (chicken/pork)



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