

## 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, and now their daughter Mathilde, betrays just how hard this family works to keep their organic vineyards in tip-top shape. Given just how good these wines are, there’s no question that they could ask much more for their wonderful wines. But they don’t.



**WINERY:** Domaine Sauvète

**WINEMAKER:** Mathilde Sauvète

**ESTABLISHED:** 1905

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

**APPELLATION:** Touraine AOC

**BLEND:** 100% Sauvignon Blanc

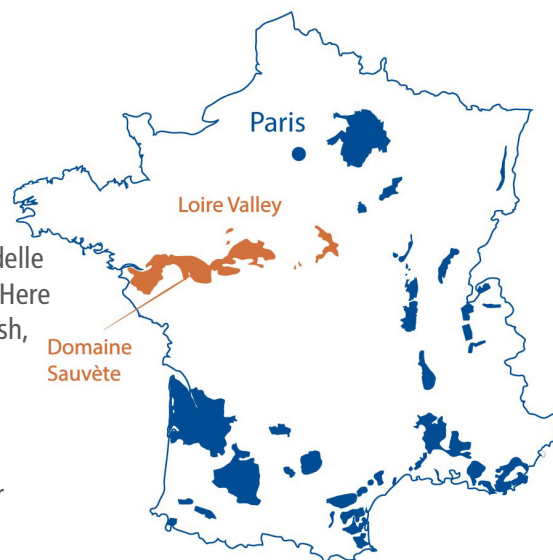
**VINEYARDS:** Estate vineyards are found on two separate plateaus (Mardelle and Bocagerie), overlooking the river Cher near the village of Monthou. Here soils are sandy, with subsoils rich in clay, limestone and flint; ideal for fresh, racy Sauvignon Blanc wines.

**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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