# - DOMAINE DE LA RENAUDIE -

## **AOC Touraine Chenonceaux (White)**



#### **APPELLATION**

Touraine-Chenonceaux is a sub-appellation of the Touraine Region and is named after the famous castle Chenonceau which gives a subtle pairing between passion and know-how.

The appellation gathers over 50 producers and bottles up to 4 000 hectoliters per year. The regulations are very strict as the producers are being revised during each bottling.

### **WINE ESTATE**

Domaine de la Renaudie carries a strong heritage through the current generation, Charlotte, a young winemaker who took over most of the actions at the estate. The vineyards are located in the heart of the Val de Loire and lies on gentle slopes in the Touraine region.

The estate's surface reaches 30 hectares including 18 in the Touraine-Chenonceaux area and always respects a environmental focus through "Terra Vitis" and "Sustainable Agriculture" certifications.

### TERROIR & VARIETAL

- 100% Sauvignon Blanc
- 40 years old vines
- Soil is made of silica and clay. The surface is covered with stones catching heat from the sun during the day and releasing it at night.
- The press juice is released before pressing the grapes and then the juices are fermented in thermos-regulated stainless steel vats. The wines finally age on thin lees until the end of the summer which gives more texture.

#### **TASTING NOTES & FOOD PAIRING**

This elegant white wine has a nice aromatic intensity with a touch of ripe fruits (pear, apricot) and citrus. Complex, wide in the mouth with a long finish. This wine will be the perfect match with starters, seafood and asparagus.







