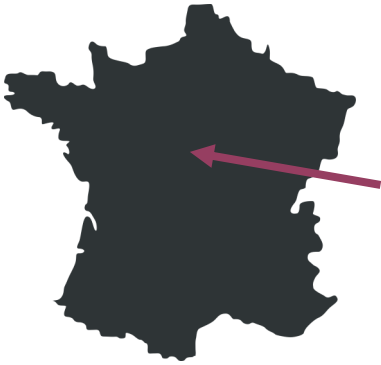


- DOMAINE DE LA RENAUDIE -

Touraine White



APPELLATION

Touraine is the widest appellation of the Touraine region. Its land borders the Loire river, stretching from the Sologne region to the borders of Vienne and Anjou. Whites are a blend of Sauvignon Blanc and Sauvignon Gris, while reds feature Cabernet Franc and Malbec (aka Côt), often with a little Cabernet Sauvignon.

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 an 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

The grapes are picked at the peak of maturity and fermented at a constant temperature of 18°C, which produces a rich, elegant wine with a concentrated flavor.

This wine makes an excellent accompaniment to all kinds of shellfish, as well as numerous fish and light starters. It is best served at approximately 8-10°C, and may be kept for a maximum of two to three years.



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