



# JOEL DELAUNAY

DOMAINE

DEPUIS 1965

## TOURAINÉ SAUVIGNON BLANC



**Region :**

AOP Touraine - Loire Valley



**Grape Variety :**

100% Sauvignon Blanc



**Soil :**

Flint-clay-stones



**Vineyard :**

Sustainable culture



**Yield :**

60 hl/ha



**Vinification :**

30% of skin contact maceration in the press during 12 hours

Pneumatic pressing of grapes

Alcoholic fermentation at 16°C

**Ageing :**

On fine lees with "bâtonnage" during 3 months



**Tasting Note :**

Pale lemon in colour with a powerful, expressive and complex nose (exotic fruits, blackcurrant buds, grapefruit, peach) as well as some floral notes. Well-balanced, long and rich on the palate. Seductively fresh and fruity. Drink chilled (10°C) with fish, oysters and other seafood, or as an aperitif.

