

## [a Nathe Blanche IGP Val de Loire

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape varieties : a Chardonnay-dominant blend.

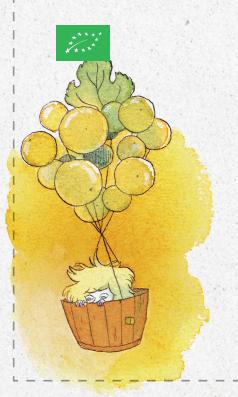
Soil : sourced from old vines grown on silica-clay soils.

**Production technical data :** the grapes are harvested at perfect ripeness before being pressed slowly and gently. The wines are fermented and aged for at least 6 months in barrels previously used for one or two fills, as well as sandstone jars.

**Tasting notes** : fairly light-hued with a lovely pale gold colour. Precise nose showing notes of white flowers, citrus and juicy, yellow-fleshed fruits. The palate echoes the nose. It is very slightly fat and marked by a real tension that imparts drive and beautiful balance.

**Perfect food pairings** : scrambled eggs with shrimps, stuffed veals cutlets, mussels, basquaise piperade, fattened hen with yellow wine, prawns salad.

Serving temperature : 10 - 12°C





Jaget La Perrière