## Domaine des grandes Esperances

Touraine - 100% Sauvignon -

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: Sauvignon Blanc grapes are picked under an early October sun, when fully ripe.

Soil: the « Roi Soleil » comes from a 30 year old vineyard plot growing on clay loam soil.

Production technical data: to obtain as much aromatic intensity as possible, the grapes are left to macerate in contact with their skins for a few hours before being pressed slowly and gently. The wines are fermented and then aged in barrels previously used for one or two fills, as well as terra-cotta jars for 6 months.

Tasting notes: wine with a superb, golden yellow sheen. The « Roi Soleil » develops very complex exotic fruit, vanilla and acacia notes on the nose. Smooth and delicious on the palate, and blessed with very mineral, vibrant length.

Perfect food pairings: vire andouillette, parmesan asparagus, zucchini gratin or blanquette of rabbit. Perfect as an aperitif with guacamole or with tasty seafood like moulds with blue cheese.

Serving temperature: 10 - 12°C





Jaget La Perrière