



Massale des Pierres 2023

A.O.P Touraine



Type

Dry

Grape variety

100% Sauvignon Blanc

Géographic origin

« Les Pierres » Plot

Terroir

Perruche

Vineyard

Our vines are certified organic, the grass cover is natural.

Average age of vines: 12 years

Yield

50hl/ha

Winemaking

After mechanical harvesting, the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days in stainless steel vats then our wines are aged on fine lees in stainless steel vats until bottling in spring.

Tasting notes

Beautiful freshness, floral and lemony note with a very mineral finish.

Food pairing

Grilled fish, seafood platter, goat cheese.

Drink

3 years

Serving temperature

7-8°C