

TOURAINE 2024



Terre d'Aubuis

PRODUCTION

Classification: Appellation Touraine Contrôlée.

Region: Loire Valley.

Terroir: The soil, called "The Aubuis", is composed of clay and limestone with small gravels.

Grape Variety: 100% Sauvignon Blanc.

Vinification: Mastered winemaking process. Short skin contact – fermented in stainless steel tanks at low temperature (15-18°C) – no malolactic conversion – 2-3 months of aging on fine lees in vats.

TASTING

Color: Yellow pale color with greenish hue.

Nose: Effusive nose with notes of grapefruit, lime, and gooseberry framed by a flinty character.

Palate: The mouth feel is steely, crisp and refreshing. The finish lingers gracefully over a citrusy tone.

FOOD PAIRING

Perfect with seafood, goat cheeses (Sainte-Maure-de-Touraine) or as an aperitif.

Best served between 10°C and 12°C / 50°F and 54°F.



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Refers to the name of the soil where our wine is produced.

