

DOMAINE DU CHÊNE VERT

IGP VAL DE LOIRE - SAUVIGNON



Country: France

Wine growing region: Loire Valley

Natural area: Berry

Soil: clay-limestone

Exposure: South East

Climat: semi-oceanic

Cultivated surface: 8 acres

Average wine age: 6 years

Average yield: 160hl/acres

Technics: mechanical soil working and controlled natural grassing

Grape harvest: mechanical harvest

Vinification: fermentation on thermoregulation

Maturing: on lees

Alcohol by vol: 13%

Type: white wine

Grapes variety: sauvignon blanc

Conditioning: box of 6 or 12 bottles and BIB of 5L

Capacity: 75cL or BIB of 5L

Bottled: at the domain

Robe: limpid robe with green refflects

Nose: exotic fruits and white flowers

Flavors: round palate with a balanced attack, with a hint of minerality

Serve with: fish, seafood, goat cheese

Serving temperature: 8–10°C

Keeping period: 3 to 4 years

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