



Montaigne Imports LLC

| Wines

SELECTION SAUVIGNON-BLANC | 2018

VAL DE LOIRE

### SELECTION SAUVIGNON-BLANC | 2018

TERROIR:	CLAY-LOAM WITH LATE MICA SCHISTS
VARIETIES:	100% SAUVIGNON-BLANC
HARVEST:	Mechanical harvest to reach the optimum of the maturity.
VINE AGE:	20 YEARS
DENSITY:	6500 PLANTS/HA
YIELD:	85 HL/HA
ALCOHOL CONT:	12.5% VOL.



### OVERVIEW

From the Loire Valley region, more specifically in the Nantais vineyards, near the Atlantic Ocean in the village of La Regrippière – east of Vallet. Temperate oceanic climate with a south-east exposure.

### TECHNIQUES USED

- Vine growing, guyot pruning.
- Sustainable viticulture with use of organic fertilizers.
- Disbudding and cluster thinning performed annually.
- Pneumatic press followed by a severe racking.
- Cold clarification of the grape juice.
- Traditional alcoholic fermentation in concrete underground vats.
- Temperature controlled at 16-18°C.
- Aging on fine lees for 4 months to keep the freshness.
- Bottling at the estate.

### TASTING NOTES

**Eyes:** Vibrant pale hues with green tints.

**Nose:** Engaging mineral nose with citrus and a trace of boxwood.

**Mouth:** Lean, silky, invigorating palate with delightful, focused aromas. Lovely precision, intensity, restraint and persistence on the finish.

### SUGGESTIONS

- Food Pairings: Seafood, marinated anchovies, pan-fried salmon, poached fish, goat's cheeses salad. Also, to be enjoyed on any occasion as an aperitif.
- Cellaring: 1-2 years.
- Service Temperature: 8-10°C.



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