



## TÊTE DE LINOTTE TOURAINE SAUVIGNON BLANC

SKU: FRTDLSB20

Tête de Linotte is made of Sauvignon from vineyards just to the East of the town of Tours. Grapes are sourced from carefully-selected organically certified vineyards on clay, chalk and flint soils.

Sauvignon Blanc is the key grape variety of the Touraine appellation. A continental climate, a combination of cold winters and warm summers paired with a clay-limestone soil allow perfect healthy grapes used for this cuvée.

The grapes are gently pressed, then the must settled up to 24 hours. The fermentation started in temperature-controlled stainless steel vats. The wine is bottled in March to preserve the characteristic of the Sauvignon Blanc fruits.

**Grape:** Sauvignon Blanc

**Tasting Notes:** Fresh, tangy green pea, elderflower and citrus elements which are completed by a smoky mineral hint on the crisp long dry finish.

**Food Match:** Ideal as a aperitif, with goat cheese or thai salads

**Closure:** Cork

**Farming Practices:** Organic - Contains Sulfites

