

# MILLESIME 2015

<b>APPELLATION</b>	Touraine Chenonceaux blanc
<b>GRAPE VARIETY</b>	100% sauvignon
<b>NAME</b>	La Long Bec
<b>SOIL</b>	classified first coteau silicious clay limestone
<b>YIELD</b>	40 HL/HA
<b>ALCOHOL°</b>	13.5 % Alc
<b>VINIFICATION</b>	cold harvest of well matured grapes, light débouillage, temperature controlled fermentation (18°C)
<b>AGEING</b>	7 months in stainless vat with fine lees-stirring
<b>QUANTITY</b>	8.500 Bottles



<b>Tasting</b>	white matured fruits nose, round and long mouth with quince and apricot notes. Fresh and exotic final
<b>Serve</b>	Serve chilled at 8°C for cocktails. With scallops or fish with sauce.
<b>Rewards</b>	new wine still not presented