

MILLESIME 2014

APPELATION	Touraine Chenonceaux blanc
CEPAGE	100% sauvignon
CUVEE	La Long Bec
TERROIR	classified first coteau silicious clay limestone
RENDEMENT	55 HL/HA
DEGRE	13.5 % Alc
VINIFICATION	cold matured grappes, light débouillage, temperature controlled fermentation (18°C) in stainless tank
ELEVAGE	7 months on lees in stainless tank with batonnage
QUANTITE	4.500 Bottles



- Dégustation** : white matured fruits nose, round and long mouth with quince and apricot notes. Freshness and exotic final
- A boire** : Serve chilled at 8°C for cocktails. With scallops or fish with sauce.