Domaine du Pré Baron Sauvignon Blanc, AOP Touraine 2024

FLO2072024

Domaine du Pré Baron

— Loire, France

Textbook Sauvignon Blanc

Production

100% estate grown-fruit from 25 year-old-vines growing in sandy soils on clay subsoil. Grapes are harvested at optimum maturity after careful analysis and tasting, and are then gently pressed. 20-25% will be macerated on the skins, depending on the characteristics of the vintage. Fermentation is slow at 18°C for three weeks in stainless steel vats. There is no malolactic fermentation. Wines are matured on their fine lees until bottling in the following spring. Jean-Luc manages his domaine sustainably and works according to the principles of Terra Vitis.

Tasting note

Intense ripe peaches and peach yoghurt on the nose with a slight touch of spice. Full of ripe tropical fruit complemented by some herbaceousness and fresh lingering lemony acidity.

Food Match

A tasty aperitif and excellent with grilled fish and seafood.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
AOP Touraine

Winemaker:
Jean-Luc Mardon

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
3527650000015