



Wijnfiche

Vignoble Dubreuil - Silice | Touraine

AOP Sauvignon Blanc

France (LOIRE) – 2022

Domain

Vignoble Dubreuil

Laure and Stéphane have for many years been committed to an agricultural method that promotes soil biodiversity and the reduction of treatment agents, called HVE (Haute Valeur Environnementale).

The estate extends over 50 hectares of vines in production in the municipalities of Couddes and Oisly in the Loir-et-Cher, the land of their ancestors. More than seven generations have lived and worked on this soil with passion and love for wine.

They mainly produce the Sauvignon-Blanc grape variety, an emblematic grape variety of the region, under the Touraine Sauvignon and Touraine Oisly appellations. Other grape varieties are for white wines: Chardonnay and Chenin blanc and for red and rosé wines: Gamay Noir, Cabernet-Franc and Malbec (Côt).

Vinification

The name Silice refers to the sandy soil of the vineyards. This ensures a fresh and fruity expression of the sauvignon blanc. The harvest is done mechanically and with the greatest care. In order to preserve the fruit as much as possible, a soft pressing quickly follows. After fermentation, the wine matures briefly in stainless steel tanks.

Taste

A beautiful lemon yellow and clear color in the glass. A dusty nose of yellow fruit and agrum spreads from the glass, with notes of green pepper. The mouth is aromatic and built on freshness, with lots of fruit, citrus and exotic, and gives a pleasantly fresh aftertaste.

Food pairing

Shellfish | Fish - light fishdishes | Fish - carpaccio | Crustacea | Salmon - smoked

General information

Type: White wine

Grape varieties: Sauvignon blanc (100%)

Viticulture: Sustainable/HVE

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

