

DOMIANE DE L'HEMONIERE TOURAINE SAUVIGNON BLANC



This is a white wine grape variety "Sauvignon Blanc".

It was harvested from September to October. On average, all the juices Title 13. ° D natural.

A settling occurs 12 hours after pressing. 20% of the crop is processed maceration for 12 hours.

Then it is put into vats for fermentation, which lasts about four weeks. Exceptionally more than one and a half months this year!

All my wines are fermented with indigenous yeasts, there is no yeast.

Meanwhile, there is a continuous and strict supervision of the fermentation temperature, it ranges from 13 ° -14 ° at the beginning of fermentation at 16 ° -17 ° at the end.

Thanks in part to the temperature control I get a soft Sauvignon, aromatic and long finish.

Once the residual sugar is less than 1.5 g / hl, the wine is racked, and sulfite (5 g / hl).

The breeding on fine lees will be one or two pumping following the evolution.

The wines are cold stabilized.

Tasting note:

Golden yellow colored wine; the nose is clear, intense and complex. Main aromas: citrus fruits (orange, tangerine), exotic fruits (passion fruit, ripe pineapple). Few floral notes (lily of the valley) and pinesap. Wonderfully rich, with good length and freshness.