

FRANCOIS DE LA ROCHE

« Sauvignon Blanc »

TOURAINE



ORIGIN

Loire Valley, France

APPELLATION

Touraine

VINEYARD

30-year-old vines
planted in flinty clay
soils

BLEND

100% Sauvignon
Blanc

FARMING

Grapes are separated
by plots and selected
at the peak of
ripeness

WINEMAKING

Grapes are sorted and
pressed. Fermentation
is done in
temperature-
controlled stainless
steel vats.

Francois de la Roche's 2018 Touraine 'Sauvignon Blanc' is nothing short of exquisite. The extensive array of aromas ranging from citrus fruits to lemon grass persists throughout the nose as the palate is filled with the a mouthwatering, fruit-driven, crisp, balanced, minerality that can only be achieved through the great mastery of expert winemaking.

In the heart of the Cher Valley of the Loire region, the vineyards of Francois de la Roche are located around the two villages of Oisly and Thésée. The soils around Oisly, from which these 30-year-old vines are from, are comprised of rounded flint and quartz gravel with a subsoil of clay. This composition imparts a distinct minerality to the wine.

The vineyards are tended to with canopy management and green harvesting. Harvesting is done when the grapes are at their peak ripeness as it provides a more aromatic, fresher, better-balanced wine with lovely acidity that is also ageable.

After harvesting the wines are pressed and then fermented in stainless steel vats at a low temperature. This preserves the aromatics of the Sauvignon Blanc.

ACCOLADES

2018 Beverage Tasting Institute – 90 Points

2017 Beverage Tasting Institute – 91 Points

