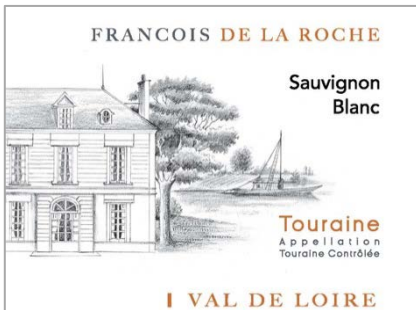


FRANCOIS DE LA ROCHE « Sauvignon Blanc » 2019 TOURAINNE



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.

TECHNICAL INFORMATION

14.2% Alc. |

FOOD PAIRING

Mediterranean mezze plate and white meats.

Francois de la Roche's 2019 Touraine 'Sauvignon Blanc' begins with its demonstration of a stunning straw color. Beautiful white fruits fill the nose as the palate emphasizes a beautiful minerality, roundness, and depth. Pair with a Mediterranean mezze plate, and white meats.

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

2019 Beverage Tasting Institute – 90 Points

"Yellow straw color. Aromas of white asparagus, white peach, and baked heirloom apples with a round, vibrant, dry-yet-fruity light-to-medium body and a sleek, engaging, medium-long lime spritz, hearts of palm, and minerals finish. A bright and appetizing Touraine Sauvignon Blanc with great depth and roundness." -B.T.I.

