

Metropolitan

WINES & SPIRITS

Domaine Sauvete Confidence 2004



Product Information:

Appellation:	AOC Touraine, Loire Valley
Blend:	100% Sauvignon Blanc
Yield:	30 hl/hectare
Sugar Content:	6-12 g/L
Alc:	15.0%
Closure:	Cork

Winemaker Notes:

This unique parcel, located on the edge of the La Retraite woods, enjoys an exceptional microclimate with excellent thermal yield. The soil here is sandy and rich in stones and flint, a winemaker's dream. The grapes were manually harvested, with selection and sorting of the grapes in order to choose the more matured ones. They were then pressed delicately in order to maintain the quality of the grapes. The juices were settled while cold by natural decantation, staying in contact with the must deposit for 4 hours for richer extraction. A long (2 months) and natural (no yeast addition) fermentation at a controlled temperature of 17° was undertaken. The wine was vinified in tanks on the lees with regular stirring for 4 months.

Tasting Notes:

A complex nose with notes of very ripe candied fruit, apricot, pineapple, and mango. On the palate the wine is well rounded with a rich variety of fruity, jammy flavours that virtually coat your taste buds.

Supplier Information:

This small family estate is located in the Cher valley on the commune of Monthou sur Cher, Loire Valley. The 16 hectares of vines are cultivated organically (Ecocert certification). The vineyard is rich in many aspects - geographic location, climate, sunlight, soil types - all combining to enable the domaine to make a wide variety of wines that fully express the characteristics of their environment. Their work is carefully thought out from the vineyard through to bottling. Grapes from each parcel are brought to full maturity and meticulously selected, with 10 out of the 16 hectares hand-harvested. Each Cuvée is vinified separately so that it retains its full originality and character.