

DOMAINE DU VIEIL ORME

TOURAINES SAUVIGNON BLANC

Story

The history of the Estate goes back to 1849. It has been handed over from father to son in the heart of the Loire region, in Saint Julien de Chedon, a very small village close to Montrichard. It is part of the Touraine area.

Today this Estate is run by Laurent Benoist and his wife Estelle. They strongly invested with new technologies to have a brand new cellar to keep improving the quality of their wines.

The environmental factor is also very important with only sustainable farming, leaving the grass in between the rows, manual leafing, pre-harvest to have less grapes and a better homogeneous quality.

Grape variety

100% Sauvignon Blanc

Terroir

The vines are 25 years old on average and are located on a hillside. The soil is clay and flint and is nicknamed « perruches » (parakeets).

Winemaking

Sustainable farming methods.

The grapes are harvested in the morning to protect the freshness and avoid oxidation. They are gently pressed and the juice is refrigerated at 5°C for 5 days. Fermentation happens over 15 days at 18°C.

The wine ages on its lees for 4 months.

Tasting notes

Nice straw colour with green hues.

Nose : fresh and dominated by citrus notes: lime, grapefruit.

Palate : aromas of blackcurrant buds.

Pairing suggestions

Serve with seafood, mussels, goats cheese.

