

Pierre de Lumière

Light stone
AOC Touraine

Grape variety: Sauvignon Blanc (100%)

Winemaking method: Cold pre-fermentation maceration for a week. This wine is fermented with natural yeasts.

Aging: 2 to 4 months left on its lees inside a stainless steel vat



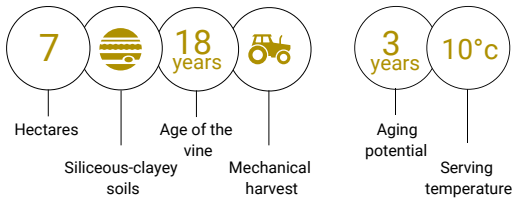
DESCRIPTION

Our wines of Touraine find their singularity in flint. Once carved, this angular rock was sought-after in the region. Our silex (neither too soft nor too hard) was used during the Napoleonic war to supply flint for his army.

"Pierre de Lumière" pays tribute to the flint which gives this spark, this brightness, and this shine to this 100% Sauvignon vintage.



PARTICULARITIES AND ADVICE



WINE TASTING

- Pale yellow hue with faint hints of green
- Intense and opulent nose with captivating notes of flowers and citrus fruits
- At first, the entry is fresh and lively then the palate is round, revealing aromas of grapefruit, mint, or acacia
- Nice finish, fresh and floral



PAIRING

This white wine is a great match with fish or vegetable terrines, asparagus, seafood and grilled fish.

Notes :

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