

# Les Terrajots Blanc

AOC Valençay

**Grape varieties :** Sauvignon Blanc (70%), Sauvignon Gris (20%), Chardonnay (10%)

**Winemaking method :** Cold pre-fermentation maceration, fermentation conduct through temperature control process.

**Aging :** 6 to 8 months left on its lees inside a stainless steel tank

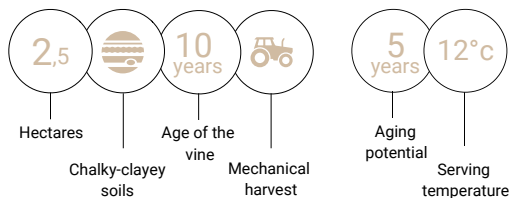


## DESCRIPTION

This vintage grows in notable historical vineyards of our village. There has always been a vineyard growing in this place. This medieval hamlet was subjected by the authorities to an additional tax called "Terrage". However, the main particularity of this land comes from the soils. On top of the subsoil of yellow tuffeau stone (very uncommon in Loire Valley), a chalky-clayey soil expands. It is hot, draining, and covered in siliceous nodules. These are the reasons why, the wine coming from this patch of land is elegant and refined.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- This wine has a Cobalt yellow hue with intense lights
- The nose is airy with white fruit aromas and exotic fruits (mango, lychee)
- The attack is round and fat with a subtle freshness
- Subtle aromas of white peach and acacia or orange blossom
- The wine is dry but still round
- The finish is lingering but still fresh



## PAIRING

This refine wine will suit fish and white meat cooked in sauce. We also love it with some simpler meals such as spinach omelet or goat cheese.

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