

# Saveur d'été

AOC Touraine

**Grape variety:** Gamay, Côt

**Winemaking method:** Destemmed harvest, cold pre-fermentation maceration, 10 days of vatting with gentle extraction, fermentation with indigenous yeasts.

**Aging:** in tank for 4 months



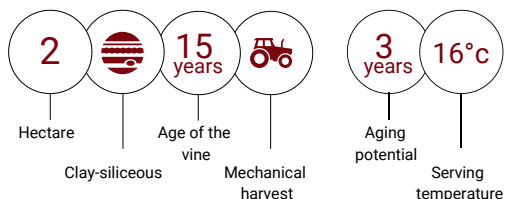
## DESCRIPTION

This cuvée has been in the making for years. We envisioned it to be light, crunchy, fresh, and silky—authentic yet playful.

Saveur d'été invites you to explore our region's charming landscapes, where small tales intertwine with grand stories. Between rivers and forests, where relaxation and indulgence are key, Saveur d'été embodies a festive, relaxed spirit. Perfect for spontaneous gatherings, this wine brings a touch of joy to any occasion.



## PARTICULARITIES AND ADVICE



## WINE TASTING

- Garnet with violet highlights, bright and inviting.
- Delicate aromas of forest fruits.
- Fresh and dynamic attack, fluid with fruity notes (redcurrant, wild strawberry, plum). The tannins are soft and well-integrated.
- The finish is elegant and lingering.



## PAIRING

This versatile wine pairs perfectly with Mediterranean mezzés, charcuterie and cheese board, grilled seafood or a roasted vegetable tart. Whether for a casual barbecue or a more elaborate meal, Saveur d'été brings a relaxed, festive atmosphere to any gathering.

Notes : .....

.....