

DOMAINE DU VIEIL ORME

Touraine Sauvignon Blanc

Story

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

Today this Estate is ran 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 varieties

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 oxydation. 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 matures on its lees for 4 months.

Tasting notes

Nice straw colour with green hues.

The nose is fresh and dominated by citrus notes: lime, grapefruit.

On the palate: aromas of blackcurrant buds.

Food pairing suggestions

Serve with seafood, mussels, goats cheese.

Serve chilled at 12°C.

Will keep 2/3 years.

Loire



Queen Of Wines