

Bellevue Touraine Sauvignon Blanc 2009 Datasheet

This is a white wine of the "Sauvignon Blanc" vine.

Harvested from 19 September to 4 October 2009. On average, the juice all titled 13 ° natural D.

A settling operates 12 hours after pressing. 20 % of the harvest is treated in pelliculaire maceration for 12 hours.

Then put in tank for the alcoholic fermentation takes about 4 weeks. Exceptionally more than one and a half this year!

My wines fermentent with indigenous yeasts; has no levurage.

During this time, there is a rigorous control and permanent temperature of fermentation, it varies from 13 ° - 14 ° beginning fermentation at 16 ° - 17 ° at the end.

It is partly thanks to this control temperature that I get a Sauvignon flexible, aromatic and long in the mouth.

As soon as the residual sugars are less than 1.5 per hectolitre, wine is drawn off, and sulfité (5 g per hl).

Breeding will occur on fine Lees with one or two remontages following developments.

Wines are stabilised in the cold.

The first bottling took place 10 January 2010.

Tasting Note:

The dress is clear and bright with a straw yellow to gold trend. The nose is very intense on the initial contact. Is aromatic and fresh and has complex range. It is dominated by exotic fruit and citrus fruit (pineapple, mango, fruit of the passion, and a few notes muscatées.) The mouth, dense in attack, has exceptional volume. Aromatic sensations are ubiquitous. The aromatic return is important and built on sensations of the passion fruit and pineapple.

Consumption:

Ideal as an aperitif with seafood, or shellfish.

It is also advising with a Pike-perch or a river trout.

Consume between 8 and 10 ° C.

