DOMAINE THIERRY MICHAUD

WHITE TOURAINE – LOIRE VALLEY

100% DRY SAUVIGNON (UNOAKED)



Origin and History

At the heart of the Loire Valley, this area is located on the right bank of the Cher in Noyers, a small town in the Centre region. The family farm is the result of the work and experience of three generations in the respect of tradition and progress. Our motto: "the pursuit of quality through the expression of our terroir".

Observing and respecting the nature, it is the commitment of our Estate. From vine to wine, our work is a marriage of traditional method, leaf, and collage in red and white wines with egg white ... 23 hectares of vines split between Touraine, Touraine-Chenonceaux and Cremant de Loire appellation with Sauvignon, Cabernet

Franc and Cot (Malbec).

Thierry Michaud, Owner/Winemaker.

Vineyard

On the right bank of the Cher valley. Soil composed of flint and limestone. 30 year old vines on average.

Farming and winemaking

Sustainable farming. Mechanical harvest. 18 hours of skin contact before pressing. Pneumatic pressing. Cold settling for 48 hours. Spontaneous fermentation for 5-6 weeks. Fermentation of fine lees at low temperature in tanks (between 19 and 20°C). Aging on fine lees in tanks for 6 month before bottling before harvest. None malolactic fermentation to keep a well-balanced acidity.

Tasting Notes

A pale yellow robe. Fresh nose displaying citrus and grapesfruits notes. Well-balanced acidity with a long mineral finish. Very clean and crisp with pear and white flower notes. Pair with Asian foods or goat cheese.

Domaine MICHAUD
TOURAINE SAUVIDNON 2016
Imported by:
Fruit of the vines, inc.
Long Island City, NY 11101
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