

TOURAINE CHENONCEAUX LA CHAPINIERE

Christophe BAUDRY and Jean-Martin DUTOUR decided to continue their story in the Val de Cher, a region that is famous for Sauvignon Blanc and Châteaux de la Loire. These two jewels are linked together and echo each other in Chenonceaux, the latest of the remarkable Touraine denominations. The wines, like the eponymous castle, evoke the harmony between the nature with the great influence of the river le Cher, and the culture shaped by centuries of history and a unique architecture.

Our Touraine Chenonceaux vines grow on the slopes of the river banks according to the specifications of organic agriculture to produce this dry full and elegant Sauvignon blanc. A gastronomic cuvee elaborated like a haute-couture masterpiece.



Vintage	2023
Terroir	Flint clay, on the slopes looking towards the Cher
Variety	Sauvignon Blanc
Pruning	Guyot simple
Winegrowing	Organic certified, High Environmental Value. Regenerative agriculture
Yields	40 Hl/Ha
Vinification	Grapes are sorted out in the vines and then harvested by night, when fully ripe, and immediately pressed. Settling and fermentation in stainless steel tank under low temperatures.
Ageing	100% in inox vat, on lees, during one year.
Residual Sugars	Less than 2 g/L
Service T°	12-13°C
Cellar Ageing	3 to 6 years
Tasting	Golden color. Seductive nose of yellow juicy fruits such as peach, apricot, and citrus. In the mouth, the wine is full, creamy and deep, combining the delicacy of hawthorn, the juiciness of summer fruits and the freshness of grapefruit.
Food pairings	A gastronomic wine to be paired with fine fish, creamy poultry, thai dish cooked in coconut milk or goat cheese.