AP WINE IMPORTS

DOMAINE SAUGER

Pourquoi Pas? Blanc

The Estate: Family-owned for five generations since 1870, currently operated by Philippe. Located in the Loire Valley's Cheverny appellation in Loir-et-Cher, the estate encompasses 30 hectares of vineyards on sandy clay soil in an oceanic climate moderated by the Sologne forests.

Location: Loire Valley, France.

Soil: Sandy clay

Vines: Harvested mechanically at optimal maturity (analysis and tasting of grapes).

Varietals: 100% Sauvignon Blanc

Vinification: Sorting, stemming, and direct pressing of the grapes for the most part. Maceration with skins (20-25%), static or cold settling for 12 to 24 hours. Slow fermentation at 18°C for 3 weeks in thermoregulated stainless steel tanks. No malolactic fermentation.

Aging: Racking after fermentation is complete, then aging on the fine lees until bottling.

Tasting Notes: Notes of citrus and exotic fruits in the bouquet. Fruity, fresh, and well balanced on the palate.

Food Pairing: Seafood, fish, shellfish, asparagus, snails, or as an aperitif.

Cellaring: To drink in two years.

