



LES LUNELUS TOURAINE SAUVIGNON BLANC

£15.00

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Made by Domaine Pierre Angier, a small family-run winery of several generations, this is a delightful, beautifully packaged unoaked expression of Loire Sauvignon Blanc that delivers plenty of character for the price.

Sauvignon Blanc is the key grape variety of the Touraine appellation. A continental climate, a combination of cold winters and warm summers paired with clay-limestone soil allows the perfectly healthy grapes used for this cuvée.

The grapes are gently pressed, and then the must settle for up to 24 hours. The fermentation started in temperature-controlled stainless steel vats. The wine is bottled in March to preserve the characteristic vibrancy of the Sauvignon Blanc.

Grape: Sauvignon Blanc

Tasting Notes: The nose offers up aromas of nettle, lemon rind and a hint of yellow plum, while the medium-bodied palate is dry and mineral and refreshing.

Food Match: Ideal with seafood, salmon sorrel sauce, or salads

Closure: Cork

Farming Practices: Contains Sulfites

