

THE ROMAINE

AOC Touraine Sauvignon
100% Sauvignon
Vin Biologique

WINEMAKING

Parcellaires vintage. Alcoholic fermentation in barrels, then aged on the lees for 6 to 8 months.

TASTING

A nose dominated by white fruit (pear, peach, quince) and dried fruit (hazelnut). On the palate, aromas of citrus fruit and white fruit in syrup, with excellent volume and acidity.



SIGNATURES