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Drouet Frères

AU VIGNOBLE DEPUIS 1880

Muscadet, Gros Plant, Sancerre, Vins du Val de Loire

SAUVIGNON IGP VAL DE LOIRE

'Jean de la Roche'

Cuvée Prestige

Origin:

White Sauvignon has made its home in France since time out of mind. In the Middle-Ages, it was introduced in the Cher département by the Benedictine monks of the Beauvoir Abbey.

As early as the 16th century, it was praised by King François I whenever he resided in his Val de Loire castles. Then Sauvignon was successful planted in Touraine and Anjou.

Area of cultivation:

Nowadays, Sauvignon is grown from the eastern-most limit of the vintage area to the western one, on the slopes of the Loire Valley as well as in Poitou and Vendée.

This widespread cultivation makes it the obvious number one grape of the 'Vins de Pays du Jardin de la France'. This particular cuvée is made from grapes which have been carefully picked up around Touraine and also Anjou vineyards, from prestigious owners. The master of cellars of Drouet Frères pays a particular attention to this wine in order to preserve all the elegance and the fineness of this grape-variety.

The wine:

Sauvignon produces a dry, fresh and lively white wine with a powerful nose. It has an uncommon aroma blending the fragrances of boxwood, blackcurrant bud, grape-fruit and passion fruit.

It should be drunk when young at any time of the day.

Sommelier advices :

Sauvignon is served chilled (8° to 10°). It is a perfect match for oysters, seafood, charcuterie such as 'rillettes' (a local recipe of minced pork meat) and goat's milk cheese.

