



Domaine de Marcé, Touraine Sauvignon



This is a dry white wine made entirely from Sauvignon Blanc, from vines with an average age of twenty years, picked at full ripeness and vinified at low temperature in thermostatically controlled stainless steel tanks.

Pronounced aromas vary with the vintage to offer suggestions of blackcurrant, acacia and citrus fruit.

This is a wine to drink young and serve cool, at around 8° C, with charcuterie, fish and seafood dishes, asparagus and cheeses, especially goat's cheese.

Awards for this wine include a two-star 'coup de cœur' from the *Guide Hachette* and a gold medal at the World Sauvignon competition 2019