

DOMAINE DE LA RAGOTIERE

SAUVIGNON

Cuvée Prestige

IGP Val de Loire

Terra Vitis, Sustainable Viticulture



Grape variety: 85% Sauvignon blanc and 15% Sauvignon Gris with a plantation density of 6700 plants per hectare.

Region of production: Loire Valley, near the Atlantic Ocean, near the village of Vallet

Soil type: Double Mica schistes Albitic (Black and White), very rocky.

Exposure: West orientation.

Denity: 6500 vines/ha

Yield: 62 hectolitres/hectare.

Vines ages: 5 years

Vine-growing: Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

Winemaking process: Vibrating sorting table. Pneumatic press and very severe racking. 100% in glass tanks. Cold tartaric precipitation with inoculation and sterile filtration.

Accompanies: Aperitif, Shrimps, Fish with sauce, White meat and Goat cheeses.

Storage: 2 to 4 years.

« A particularly expressive nose dominated by a blackcurrant fruitiness and a beautiful finesse and length in mouth. Perfect to serve with grilled fish or scallop »

