DOMAINE DES FORGES

vigneron indépendant

Des vins et des personnalités authentiques

Cépage « Sauvignon »2021
Indication Géographique Protégée
Val de Loire

Appellation : Sauvignon Vin de Pays Val de Loire.

Grape variety : Sauvignon

Soil : Altered grey-black sandstone shale, often psammitic with coal veins. This soil gives medium vigour, a very early vine and good to excellent maturity.

Average age of vines: Over 25 years.

Work on the vines: Between every other row of vines, the soil is worked and grass grows. All vines are disbudded and completely suckered.

Winemaking : At low temperatures in a temperature-controlled tank. Aged on fine lees.

Aromas : Sauvignon is known for its blackcurrant aromas.

Tip : Drink young, aged 1 to 18 months maximum. Ideal as an aperitif or with starters, oysters, fish, shellfish, etc.

Serve very cool at 8 to 10°C

Rapport d'analyse :

Titre Alcoométrique volumique : 12 % Vol

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