



Clos de la Briderie

SCEA Clos de la Briderie - 70, rue du Colonel Rol-Tanguy - F 41150 Monteaux
VINS D'A.O.C. MESLAND EN TOURAINE

Clos de la Briderie

Sauvignon Fié Gris

AOC TOURAINE Sauvignon Fié Gris 2011 *Certified Organic Wine*

PRODUCTION

Soil: Clayey limestone and siliceous

Age of the vines: From 20 to 40 years old

Grape: Sauvignon Gris 100%

Alcohol: 12.5% vol.

VINIFICATION

Carefully hand-picked.

Straight pressing.

During the fermentation, control in thermo-regulated stainless steel vats of temperature at 18°C (low temperature to preserve the floral perfume)

Maturing on lees for refinement until April

13,8° GL, 5.20g/l total acidity in H₂SO₄, 20 mg of SO₂ free and 65 total

Sugar: less than 2 grams by litter

WINE CHARACTERISTICS

Typical nose of Fié Grey (Antique vine of Touraine), with flowery and spicy aromas: white fruits and citrus fruits, fat in mouth

Anthroposophique farming.

Food matching: Assortment of "canapés", asparagus

Servir à 10°C

A COUPLE OF WORDS ABOUT THE VINEYARD

Vineyard of 51ha.

This vineyard was owned by Comte Eudes II de Blois.

It is located on the right side of La Loire between Blois and Tours, in front of the Château de Chaumont sur Loire.

