



LE COEUR DE LA REINE



SAUVIGNON 2016

LE COEUR DE LA REINE || This new Loire Valley project is a partnership with Rodolphe and Ludivine Marteau, who took over their family's estate in 2010 (they are the 4th generation) The 29 hectare property is located on South bank of the river Cher, on siliceous-argilo (clay and flint) soils.

TOURAINES || The Touraine AOC stretches from the outer limits of the Anjou region to the gateways of the Sologne, in an area of confluence formed by the Loire river and its tributaries. The soils in the Touraine are very varied, with "perruches" (clay mixed with flint), "aubuis" (argilo-calcareous on a chalky subsoil) and sands on clays in the East. The influence of the sea in the West gradually takes on a continental character as you proceed Eastwards. These climatic differences combined with the different soils determine the selection of grape varieties grown.

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BLEND | 100% Sauvignon Blanc

VINEYARDS | Of the 29 hectares of estate vineyards owned by the Marteau family, 20 are planted to Sauvignon Blanc. These vines average 30 years in age and are meticulously tended by the family. Short-cane pruning, selective ploughing, spring de-budding, deleafing, grass cover throughout the vineyard and green harvest practices all lend to limited yields and best quality fruit at harvest.

WINEMAKING | Skin maceration for 60% of the cuvée for 6 hours, gentle pneumatic pressing, and a cool maceration (5°C/41°F) for 7 days. Fermentation at 17°C/63°F for 3-4 weeks followed by elevage in tank on the lees.

ALCOHOL | 13.5%

BAR CODE | 853868006079

TASTING NOTES | The nose offers an intense "fruit basket" dominated by citrus scents with a note of blackcurrant bud. In the mouth, all is suppleness and elegance. The final spicy note emphasizes the freshness and the generous length of this Touraine Sauvignon.

