

Grapes varieties :

80 % CHENIN + 20 % CHARDONNAY

TOURAINÉ

APPELLATION TOURAINÉ CONTRÔLÉE

Perles du Roy

Loire Valley



Degree of alcohol : 12.5 %

Terroir : Siliceous-clayey soil on the southern slopes of the Cher Valley

Yield : 60 hl/ hectare

Viticulture : Short pruning and Guyot pruning ; Grass cover ; Checked vigour ; Harvested at optimal maturity

Wine making : Cold vinification in our wine houses for preserve the subtlety of the aromas. Next, elaboration by specialists, according to traditional methods, in limestone cellars which maintain a natural, constant temperature and humidity.

Annual production : 6,000 bottles

Tasting : The blending of these two grape varieties favours the wine harmony. It is characterized by the fineness of its bubbles which will liven up all your festivities.

Serving : Can be drunk as an aperitif, without or with fruit syrup. It accompanies all desserts.

Temperature for serving : Between 8 °C to 10 °C

WINES AND DRINKS ALONG THE RIVER LOIRE

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