

Sauvignon Vin de France

Cave de Gortona

Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.



GRAPE VARIETY

100% sauvignon blanc



TERROIR & FARMING

This Sauvignon blanc flourishes on a clay-limestone soil.



WINEMAKING

Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is raked off its sediments and impurities and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks.

Then, the wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



TASTING NOTES

A pure Sauvignon...

Beautiful pale gold colour with emerald glints.

This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit.

It is a very refreshing wine.



WINE & FOOD

Serve between 10°C to 12°C

Food & Wine pairing : Sublime as an aperitif ! Try it with grilled fish or smoked salmon.

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC