



Touraine Chenonceaux

White AOP *Les Favorites*

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? The vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favorable to the slow ripening of the grapes. The defining feature of this vintage is not the abundance but the quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



The story Led by a spirit of experimentation and discovery, we set out to explore the exceptional terroir of the Touraine Chenonceaux appellation. This wine is also the expression of a unique art of living, intimately linked to a remarkable heritage, between vineyards and iconic châteaux. Throughout history, six women have left an indelible mark on the region. Among them, two great female figures stand out: Catherine de Medici and Diane de Poitiers, famous favourites of King Henry II.



Grape variety Sauvignon blanc.



Terroir This vintage comes from grapes grown on the hillsides of the communes of Thésée and Monthou-sur-Cher, where the slope of more than 5% allows good drainage. The soils, a mixture of clay, sand and limestone, known as 'Perruches', tell the unique story of this terroir. The vines also thrive under the influence of the Cher river, exposed to the rising and setting sun, capturing all the heat and light they need.



Winemaking To preserve the delicacy of the aromas, the must is gently cooled before fermentation. Fermentation takes place at low temperatures, ensuring that the wine keeps its lively acidity and vibrant freshness. Regular pumping over on fine lees enriches the wine's complexity and aromatic volume.

Eight months of ageing allows the flavours to refine and the taste profile to develop with elegance and depth.



Tasting notes The 'favourite' freshness of the Loire Valley

A complex bouquet of fresh citrus fruits — grapefruit, lemon — blended with exotic fruits such as passion fruit and subtle floral notes of elderflower and jasmine. A delicate minerality completes this captivating fragrance. This wine stands out for its full-bodied and generous texture. Its invigorating acidity perfectly balances its roundness, revealing flavours of ripe and tropical fruits. The fresh minerality on the finish brings a beautiful liveliness and a pleasant length.

Serve between 10°C and 12°C

Wine and food pairing The citrus and tropical fruit notes make this wine an ideal accompaniment to seafood — oysters, prawns or scallops. It also pairs well with delicately seasoned poultry, summer salads with fresh herbs, and goat's cheese. It also pairs well with cuisines from around the world: Asian, Creole, Indian, Mexican, Italian, Spanish...

Ageing potential Between 3 and 5 years depending on the vintage.

