

# Coeur de la Reine Sauvignon

## THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Touraine

CEPAGE: 100% Sauvignon Blanc

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 BY VOLUME: 12.0%

## THE STORY

A collaboration with Ludivine Marteau and Vincent Leclair - both fourth generation families in Touraine. The Marteau's took over their family's estate in 2010 which is a 29 hectare property located on South bank of the river Cher, on siliceous-argilo (clay and flint) soils. Vincent assumed leadership in 2014 at his family's 45 hectare estate in Pouillé, in the Cher Valley.

## THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

