



Domaine de Pre Baron Sauvignon Blanc 2013

Great alternative to Sancerre under £10. Aromas of fresh mown grass, nettles and tart gooseberries are followed by a richly flavoured palate with a good concentration of fruit and dry typically Sauvignon finish. The wine has a great balance of ripeness and freshness with underlying minerality - just what Touraine Sauvignon should be.

Domaine du Pré Baron is a family estate of 35 hectares situated in the heart and best part of Touraine around the unpronounceable village of Oisly where father and son, Guy and Jean-Luc Mardon produce archetypal Touraine Sauvignon. Jean-Luc is keen to maintain traditional vineyard and wine-making practices whilst adopting any new ideas which help him to improve the quality of his wines.

100% estate grown fruit from 20 year old vines, vineyards are on sandy soils on clay subsoil. Grapes are harvested at optimum maturity after careful analysis and tasting and gently pressed. 20- 25% will be macerated on the skins, depending on the characteristics of the vintage. Fermentation is slow at 18°C for three weeks in stainless steel vats. There is no malolactic fermentation. Wines are matured on their fine lees until bottling in the following spring.

A great aperitif and perfect with foods needing a good crisp white, grilled fish, an omelette and salad, fresh asparagus.

Producer: Domaine de Pre Baron

Winemaker: Guy and Jean-Luc Mardon

Country of Origin: France

Region of Origin: Loire (Touraine)

Grapes: Sauvignon Blanc

ABV: 13.0%

Closure Type: cork

