

LES MURETS BLANCS

« Sauvignon Blanc »

TOURAINE



ORIGIN

LOIRE, FRANCE

APPELLATION

TOURAINE

VINEYARD

Single-vineyard
planted on hillside;
primarily on Silex soils

BLEND

100% Sauvignon Blanc

FARMING

Harvest is done when
grapes reach their peak
of ripeness

WINEMAKING

Fermentation is done
in thermo-regulated
tanks. No malolactic
fermentation is done to
preserve the brightness
of fruit.

ALCOHOL CONTENT

12%

Les Murets Blanc vines are grown primarily on Silex soils but the influences of the Kimmeridgian marl and Oxfordian limestone on the vines and their grapes contribute to the wine's complexity. Its flavor profile has the classic minerality which can be found in the aromatics and down the middle of the palate through its long finish. Exotic and citrus fruits are layered throughout. The mouthfeel is full but clean and balanced acidity.

The vineyard of Les Murets Blancs is planted on the hillsides overlooking the Loire Valley, known not only for its wines but for its historical and cultural heritage. Home to French artists, kings and queens over the centuries, today the Loire Valley is the third largest wine growing region in France and boasts to being one of France's most popular tourist areas. The vines of the Loire benefit from the temperate climate and the specific soils which are found here and are comprised of three different types: *Silex*, which has a high flint content, *Kimmeridgian* marl (or *terres blanches*) which is a chalky clay soil that turns white when it is dry, and *Oxfordian limestone* (or *caillottes*) which contains larger pieces of gravel. Oxfordian limestone is usually found downslope from the Kimmeridgian soils.

Each of these soils adds a specific character to the wine. Wines made from vines grown on Oxfordian soils tend to be more delicate and perfumed. Wines produced from vines set on Kimmeridgian soils have a fruitier character and acidity and age well. Silex soils have a marked minerality to the wine.

ACCOLADES FOR 2017

Beverage Tasting Institute – 87 Points

“Yellow color. Aromas and flavors of fresh dill, peach-pineapple salsa, Meyer lemon zest, and crystallized ginger with a bright, dry-yet-fruity medium body and a medium-long finish imparting nuances of tomatillo leaf. A green, highly herbal sauvignon blanc for distinctive springtime pairings.” – B.T.I.

