

LOUIS DESFORGES



Touraine Sauvignon Blanc Indres, Loire Valley, France

GRAPE VARIETY

100% Sauvignon Blanc

VINIFICATION

This wine is sourced from two estate vineyards situated on the borders of the Touraine and Valençay AOCs. These lie just south of La Cher River, outside the village of Indres, southeast of Tours. The 10 to 40-year-old vines are planted in clay and flint soils and are cared for meticulously. Green manuring, very strict budding control, partial de-leaving, and green harvesting are employed without any use of chemical products. After harvest, the grapes are destemmed and fermented with natural yeasts at low temperatures to preserve the fruit and enable pure terroir expression. The wine rests on the lees for six months in stainless steel. The tanks are kept cold to preserve freshness and avoid the use of sulphur dioxide. The wine is not fined but lightly filtered, resulting in a smooth, rich, well-balanced wine.

ESTATE

Louis Desforges is produced by the Malet brothers, Alain and Bruno. Their family has been growing grapes and making wine in the village of Indres for three generations. Alain takes care of the administrative side of the business and Bruno is responsible for the vineyards, but they both work in the cellar and make the wine together.

TASTING NOTE

Aromatic grapefruit and grassy notes join with hints of elderflower and minerals on the nose. A fresh and clean palate displays white peach, crisp lime and honeysuckle. Vibrant and delicious, you will reach for your glass again and again.

FOOD PAIRING

Always a perfect match with goat cheese, this wine also shines with grilled fish and shellfish dishes topped with herby sauces. Try with those hard-to-pair artichoke and asparagus side dishes, too.

THE MARCHETTI COMPANY

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