

# BORDERIES

## LES TERRES TURONES

2 Chemin St Catherine Husseau 37270 Montlouis sur Loire



|                                                 |                                                                                                                                                                                                |
|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b><u>Appellation</u></b>                       | Montlouis                                                                                                                                                                                      |
| <b><u>Cépage / Variety</u></b>                  | 100% Chenin                                                                                                                                                                                    |
| <b><u>Age des vignes / Age of vineyards</u></b> | 20 à 35 ans / 20 to 35 years                                                                                                                                                                   |
| <b><u>Terroir / Soil</u></b>                    | Argile à silex sur sous-sol de tuffeau.<br><i>Flint clay on tufa subsoil.</i>                                                                                                                  |
| <b><u>Vinification / Wine making</u></b>        | Vendanges manuelles. Levures indigènes et élevage 20 mois en demi-muids.<br><br>Manual harvest. Direct pressing. Fermentation with indigenous yeasts. Matured for 20 months in oak half-muids. |
| <b><u>Dégustation / Tasting</u></b>             | Nez : Poires, amende, coing.<br>Bouche : vivacité persistante.<br><br><i>Nose: pear, almond and quince.<br/>Palate: long-lasting vivacity with marine aroma.</i>                               |
| <b><u>Conservation / Storage</u></b>            | 10 to 15 ans /10 to 15 years                                                                                                                                                                   |
| <b><u>Accords / Food pairing</u></b>            | Sauté de veau aux olives, tome de brebis.<br>Suted veal with olives, sheep's cheese.                                                                                                           |



VINI BE  
GOOD

[contact@vinibegood.com](mailto:contact@vinibegood.com)

02 47 97 38 00