



CHÂTEAU DE VALLAGON

AOC TOURAINE

HISTORY

The lands of Vallagon were once part of the Chenonceaux estate and extended to the place called «Les Drageonnières». In the 19th century, the owner had a press installed. In 1912, Mr Meyer acquired the property, which included mushroom cellars in Paris, vines and grain fields. In 2005, the castle was transformed into a 3-star hotel with 12 beautiful rooms.

TERROIR

CLIMATE

Temperate climate influenced by the Loire, the Cher and the Sologne forest.

GEOLOGY

Sand on clay, chalky subsoil.

VARIETAL(S)

Sauvignon Blanc.

WINEMAKING

Direct pressing with must selection. Settling between 12 to 24 hours and fermentation in temperature-controlled stainless steel vats. Storage in vats until bottling in February-March to preserve the aromas of the Sauvignon Blanc grape variety.



TASTING NOTES

Pale gold dress. The powerful nose opens on greedy notes of yellow grapefruit, boxwood and juicy white peach. The mouth is ample, fleshy, well balanced by a nice spicy freshness. Powerful and persistent finish with sweet citrus fruit notes.

FOOD PAIRING

Ideal with seafood and every kind of fish. Goes well with some kinds of meat such as chicken.

SERVING TEMPERATURE

Between 10 and 12°C.

AGING

Best before 2-3 years.

FORMAT

Bottle 75 cL.

Our group



Our certifications

