



## SAUVIGNON

### History

In the family DAVAUT, winemaking has been passed from father to son in "The Chair" for six generations. In 1899, Alexis DAVAUT bought some of the vineyards of the Priory of the chair which originated in the tenth century. His son Eugene in turn enlarges the vineyard and will be followed by Mauritius, which in 1948 acquired another lot of vines of the Priory of the chair. From 1986 to 2004, the vineyard of Domaine de la Chaise is managed by GAEC Jean-Pierre and his son Christopher DAVAUT. 1 August 2004 it had around Chris to continue the family tradition, Jean-Pierre being retired.



Since 1980, 45 hectares of vines have been replanted or purchased, bringing the surface area of the chair declared 57 hectares of vines in AOC and AOC Touraine Rosé de Loire.

The vineyards on the slopes of St. Georges sur Cher, the wine capital of the Touraine appellation which are based on limestone soils of the Middle Turonian or flint clay, are grown with care at the same time once. Planting density is 5500 vines per hectare.

Many investments have been made in the cellar for fifteen years, with the aim of continuous quality improvement (thermoregulation, vats, pneumatic presses)

Domaine de la Chaise produces white wines, red and rosé AOC Touraine, AOC Rosé de Loire and the Touraine TRADITIONAL sparkling white and pink.

### FIELD OF THE CHAIR

#### Controlled Appellation Touraine White

The AOC Touraine Blanc Sauvignon FIELD OF THE CHAIR was harvested in SAINT-GEORGES-SUR-CHER, capital of the AO. C. Touraine, on siliceous slopes of the left bank of the Cher. After a pneumatic pressing, the grapes are placed in vats for 24 hours. Then is withdrawn, taking care not to draw the clear juice. The lees are filtered and assembled thereafter. Alcoholic fermentation (AF) has lasted three weeks at a temperature of 15 ° C. A withdrawal was made at the end of FA and the wine was matured on fine lees until bottling.

**TASTING NOTES:** Beautiful bright yellow color with green tints. The nose has aromas of grapefruit and boxwood, and a subtle mineral note. The palate is soft and full, well balanced with a fruity freshness and delicacy. Perfect with fish, seafood, goat cheese and even an appetizer.

**AREA FOR THE GRAPE:** 20 Hectares.

