

**LOIRE 'MMM' CUVÉES**

**SAUVIGNON BLANC**  
IGP VAL DE LOIRE

**CHENIN BLANC**  
IGP VAL DE LOIRE

**PINOT NOIR ROSÉ**  
IGP VAL DE LOIRE

**PINOT NOIR**  
IGP VAL DE LOIRE



**Our 'Val de Loire MMM' cuvées  
is the ideal association between  
our Loire region and some world  
famous varieties.**

**Thanks to our expertise acquired in  
the greatest Loire appellations, we can  
offer you some high level, sophisticated  
and charming Loire cuvées.**

**Our production standards are on par  
with the greatest Loire appellations,  
our requirement level is very high  
so that our Val de Loire cuvées  
will surprise you, seduce you and  
accompany you everyday.**

Grape variety Sauvignon Blanc  
Serving temperature 8 to 10°C  
Ageing potential 2 to 3 years

The Sauvignon Blanc is the ambassador and the main grape variety of the Loire Valley. Our vineyards are planted on 'clay and sand' soils in the villages of Oisly, Couddes and Thenay in the heart of the Touraine. Our Sauvignon Blanc delivers a great aromatic intensity with a loose fruity palate and a salivating acidity.

**WINEMAKING & AGEING**

The Touraine region makes the most of the 'Indian Summer', an early autumn warm spell that allows the grapes to fully mature. The grapes are harvested at night or early morning to keep all their aromas. The juices are traditionally vinified. The ageing is made in stainless steel tanks, with fine lees stirring twice a week for a minimum of 6 months. The wine is bottled in the spring following the harvest after a slight filtration.

**FOOD PAIRING**

Our Cuvée MMM is a wonder as aperitif or with sea food, more precisely with crabs & oysters. It may also accompany fine delicacies or goat cheeses.

**TASTING NOTES**

The nose reveals blackcurrant bud aromas, grapefruit and white peaches. The first sensation is very pleasant, while the palate is intense ending with exotic fruits flavors.