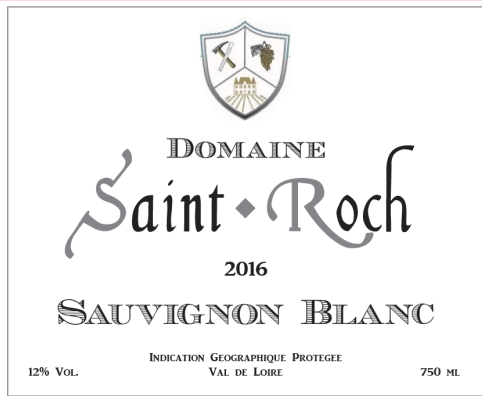


Saint Roch



Sauvignon Blanc

Vintage: 2016

Size: 750ml

Blend: 100% Sauvignon

Appellation: Touraine AOC

The Bardon family lives in the small commune of Meusnes in the region of Loir-et-Cher on the Cher River's edge. Their family history dates well back into the 19th century and has always included a vocation for winemaking. The family vineyard, perfectly situated on the slopes overlooking the village, boasts the distinctive soils that once gave rise to a bustling weapons-supply industry because of their large quantities of flint. This unique type of soil known as "gunflint" creates the perfect conditions for making wines that are highly representative of the Loire Valley, the "garden of France."

Denis Bardon runs now his family Estate. With almost 40 hectares of vineyards, Domaine Saint Roch produces a variety of wines offering great value from their vines planted in mainly clay and flint soils with some limestone. The estate practices sustainable viticulture. Attentive work in the vineyard, selective pruning, and perfectly ripened grapes are the motto for Denis Bardon, who makes wines with balance, good acidity and typical Loire-Valley wine characteristics.

The estate got its name from the patron saint of the church in the Bardon's hometown of Meusnes, also the patron saint of stonemakers. Due to his family's long history in stone and flint production, Denis Bardon thought it the perfect name to represent the wines under his Touraine label.

Vineyard Location: Meusnes

Blend: 100% Sauvignon Blanc

Vineyard Size: 10 hectares

Age of Vines: 25 years

Vineyard Density: 6,600 vines / hectare

Type of soil: Clay and flint

Treatments in vineyard: Sustainable

Farming Techniques: Guyot pruning

Date of Harvest: Early October

Method of Harvest: Mechanical

Yeasts : Indigenous

Maceration: Cold maceration

Method of Pressing: Pneumatic press

Racking: Yes

Fermentation Vessel: Stainless steel tank

Malolactic Fermentation: No

Period of Contact with Fine Lees: 4 months

Filtration and Fining: Minimal filtration

pH level: 3.39

Alcohol: 12.00%

Residual Sugar: 3.5g

Total Acidity: 4.5

Tasting Notes: Always a dry wine, this Sauvignon has a powerful fragrance, harmonizing the riches of the Loire Valley with a delicate hint of muscatel. Crisp and fresh, connoisseurs will recognize the classic "gunflint" taste distinctive to the region.



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