

Poussière de Roche

SAUVIGNON BLANC

A family estate since 1938, Poussiere de Roche is now run by fourth-generation winemaker Pascal Biotteau. Geographically, the region is divided into two dominant profiles, based on soil type. This gorgeously subtle white comes from the village of Saint-Jean-de-Mauvrets, situated on the old Roman road from Angers to Poitiers.

LOCATION: Loire Valley- Anjou

APPELLATION: Sauvignon Blanc

AGE OF VINES: 25 years

FARMING: Certified HVE3 organic farming, this label rewards different approaches contributing to sustainable development. The specification of this label is based on four criteria: the biodiversity of the vineyard, the fertilization management, the low utilization of plant protection products and the preservation of water resources.

SOIL: Limestone and slate

VARIETY: 100% Sauvignon Blanc

ALC. 12.5%

TASTING NOTES: A pale yellow robe, black current aroma, peach and white flowers on the palate, soft and rich with a delicate hint of freshness. Best paired with seafood, scallops, chicken, and goat cheese.

WINEMAKER: Charles Eusèbe Biotteau

