

Domaine de la Foliette

Sauvignon

Aromas of exotic fruits, a hint of peach and apricot. A rich structure and very nice freshness with good balance between liveliness and fineness on the palate.

100% Sauvignon Blanc

Appellation	Val de Loire IGP
Vineyard	Four acres of vines planted with 6.5' width between the rows in order to facilitate the tillage and limit the impact on the environment. Soils made up of schists, mica schists, amphibolite and orthogneiss.
Vinification	Very gentle pneumatic pressing. Light racking of the must after one night decanting. Vinification in stainless steel tanks. Monitoring and regulating of temperatures.
Pairing	Ideal on its own as an aperitif, and goes along well with exotic dishes and goat cheese.
Serving	Serve between 44-50°F.
Certifications	Sustainably certified by Terra Vitis

Denis Brosseau and Eric Vincent, both from wine-growing families, bring their expertise and knowledge of previous generations together to consistently produce Muscadet of the highest quality. Diversity of soils, rigorous selection, low yields, and sustainable practices assure wines of great distinction and character that display the best expression of their terroir. The respect of traditional savoir-faire and of the wine-growing heritage in order to protect them and pass them on to future generations.