



Domaine des Pierrettes

Un Air de Loire Sauvignon

Sauvignon Blanc

Organic

Clear color with gold rim, with exotic fruits on the nose and a tense but supple and fruity palate.

Appellation	Touraine AOC
Vineyard	Terroir of silty-clay soil on flint. Small production for a great quality. Mechanical harvest.
Vinification	Short maceration before pressing. Vinified in vats between 15°C et 18°C. Brief aging on lees.
Pairing	Pair with appetizers, shellfish and fish courses.



The vines of Domaine des Pierrettes have been growing for over 50 years in the heart of the Châteaux of the Loire Valley. Planted less than a kilometer from the river on flinty clay soils, the precious plants produce an authentic Touraine nectar.

In 2018, Gilles Tamagnan, a 25-year expatriate in the United States, returns to France to fulfill his dream. Passionate about nature and wine, he acquires Domaine des Pierrettes, and begins his vision. His first contribution, a range of wines with no added sulfites, was his first building block. Immediately acquired the HVE label, and in 2021, the Domaine began its organic conversion, which was completed in 2024.