

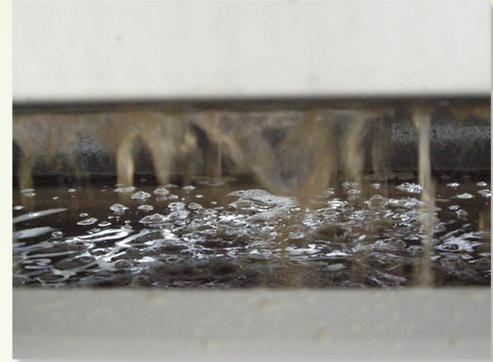
SAUVIGNON FROM THE TOURAINE: A SUSTAINABLE OENOLOGICAL ITINERARY ADAPTED TO THE MARKET

Sauvignon from the Loire is adapted to the market and is a fresh, fruity, acidulous wine accompanied with a certain roundness. A balanced management of grape maturity, the extraction and preserving aromas up until packaging are integral parts of making this type of wine.

OPTIMIZATION OF PRE-FERMENTATION OPERATIONS



- Grape soundness is perfect and its maturity is monitored (index, tasting of berries) to avoid deviations and to optimize the potential of the plot
- The grapes harvested are clean (regulation of harvesting machine, sorting in the cellar)
- **Early protection against oxygen and cool temperatures** limit enzyme activity (promoted by the crushing) and loss of aromatic potential. The addition of a small dose of sulfite is beneficial.
- Skin maceration of a healthy and proper ripeness harvest (sulfiting, inerting a couple hours at a temperature < 15°C) promotes the extraction of aroma precursors.
- **The pressing cycle is adapted to the mechanical and physical-chemical characteristics of grapes.**
- The musts from the end of the pressing are treated (fining), or even made into wine separately.
- The juice is protected from oxygen and moderately sulphited. Enzyme addition at a low temperature facilitates settling of the juice.
- Cool liquid stabilization (up to several days under 5°C) on suspended fine lees, allows for a greater extraction of precursors.



CONTROLLED FERMENTATION KINETICS

- In addition to a nitrogen foliar application, an additional split application is necessary in the event that the musts are deficient
- Alcoholic fermentation is carried out at 18-20°C, with pumping-over to break down the last grams of sugar
- Biomass requires oxygen (at the start of fermentation) to effectively carry out fermentation
- **The biomass retained must ensure rapid kinetics and raise the production potential of the harvest**

MANAGING THE OXYDO-REDUCTION BALANCE AND POST-FERMENTATION STABILIZATION OF WINE



- At the end of fermentation, cold, racking and sulfiting preserve the aromas of wines. Ageing several months on fine lees (good quality) provide fleshy and round features.
- **Protection against oxygen and cold storage are essential: monitoring dissolved oxygen, tasting and level of SO₂ are adjustment indicators of the oxydo-reduction balance and its characteristics. The primary tools used are inerting and controlling the temperature of the ageing process.**
- Possible desacidification, protein (bentonite) and tartaric (cold, protein) stabilization are scheduled and require prior testing (doses); their efficiency is monitored.

FINAL PACKAGING

- The preparation for packaging (CO₂, SO₂, dissolved oxygen) ensures the stability of wine in bottles. Tasting ensures the oxydo-reduction balance and the best sensory profile of wine.
- The filtration level is adapted to risks (residual sugar), of the export specifications.
- The level of SO₂ and the type of stopper (bottle caps provide maximum guarantee) promote the preservation of nutritional and organoleptic qualities.



From harvest to packaging, the technology used at each step of the process must reveal and preserve the aroma potential of Sauvignon from the Loire. This technology must preserve the unique character of wine while guaranteeing its nutritional and organoleptic qualities for the consumer regardless of the distribution channel.