



CHATEAU DE THAUVENAY SANCERRE WHITE 2006

12 x 750 ML

100% Sauvignon Blanc

This is an elegant dry white wine, full and long on the palate. Lively yet subtle citrus and white flower aromas lead to a delicious raspberry after taste, characteristic of Sauvignon Blanc from chalkly limestone soil.

This elegant wine is an ideal companion to white meats, fish, crustaceans, salads and our region's famous Crottin de Chavignol goat cheese.

History

The Vineyard of the Chateau de Thauvenay was established during the first Empire by Count Jean-Pierre de Montalivet, Napoleon's Minister of the interior, and a direct ancestor of the current proprietor, the Count Georges de Choulot de Chabaud La Tour, who continues the family tradition.

At the heart of the Loire, famous for excellence of its wines, SANCERRE draws, its renown from the qualities of that noble white grape: the SAUVIGNON. Grown on chalky clay Chateau de Thauvenay's fine spicy wine is one of the most distinguished of the region.

A fine SANCERRE wine, vinified according to traditional methods, which comes from the slopes of limestone soil. This unique soil yields a dry white wine, full of fruit, with a delightful aftertaste of raspberries, so characteristic of the SAUVIGNON wine.

