

smalt is born from a partnership with Mathieu Arcourt, who took over the Veilloux estate from Michel Quenioux, a winegrower in Touraine-Cheverny, and Pauline Lair, founder and winemaker at 1006. Discussions are constant throughout the year on viticulture. Pauline Lair's interpretation of this terroir begins with the choice of the day of the harvest, then all the vinification and ageing.

Plots of Sauvignon Blanc located in Controis-en-Sologne in Touraine Cheverny. Planting density of 4500 vines / hectare. Clay soils on limestone bedrock. Temperate climate with oceanic influence.

About thirty year old vines. Viticulture respectful of life certified organic. Guyot pruning. Organic fertilisation. Manual shoot and leave thinning. Treatment with copper, sulphur and herbal teas. Mechanic weed control.

Manual harvest the 1st of September. Yield of 40 hl/ha. Slow pneumatic pressing. Cold must settling. Spontaneous alcoholic and malolactic fermentations. Ageing in stainless steel tank for 9 months. Low SO2 adding before bottling. Light filtration on diatoms clay.

Alc : 13%

Vin de France

This wine is alive, give it time to express itself in your glass and a few days rest after being transported

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VINS DE LOIRE