



AIME BOUCHER TOURAINE TOURAINE SAUVIGNON BLANC AOC TOURAINE 2018

FRANCE

LOIRE



90pts Decanter
90pts James Suckling



Famous winemaker Aimé Boucher established his winery in the heart of the Loire Valley vineyard in 1923, near the magnificent CHAMBORD castle. The proximity of this legendary château inspires us every day to craft superior wines from our unique terroir and to offer the best expression of Loire Valley wines, keeping the highest respect of land and people.



Owner
Famille Bougrier



TOURAINE SAUVIGNON BLANC



Winemaking

Classic white vinification: pressing, static clarification, alcoholic fermentation with controlled and regulated temperature between 15-20°C. Long ageing on fine lees in stainless steel vats in order to develop a long ageing potential and to keep all the aromatic freshness of Sauvignon blanc.



Tasting

Crisp and refreshing, with rich, ripe lime and grapefruit aromas. Great elegance with mineral style and despite everything some kind of roundness.



Food pairing

Ideal for the aperitif, any cooked fish such as smoked and grilled salmon but also obviously with a goat cheese.



Grape varieties
SAUVIGNON BLANC



Bottle size
750 ml

Fresh Generous

Fruity/Floral Honey notes

Dry Sweet



AIME BOUCHER

AIME BOUCHER
DEPUIS 1923

TOURAINE

SAUVIGNON BLANC
APPELLATION D'ORIGINE PROTÉGÉE
PRODUCT OF FRANCE - LOIRE VALLEY

2019

750ml

12,5% vol.