

**The vintage : SOURDAIS TAVEAU**

**AGE OF THE VINES:** The vintage Sourdais Taveau is a selection of young vines 4 to 15 years of age, the surface is variable according to the plantations.

**SOIL:** The diversity of the grounds is large. In plate, it is about siliceous argilo, in very dense low register plain.

**WINE MAKING:** It is made at a low temperature in order to extract a maximum of fruit and flavours. A modern equipment (thermo regulated tanks) makes it possible to have a perfect command of the temperature.

**MATURING:** After three rackings to eliminate the heavy sediments, a maturing in tanks is essential in order to homogenize it and to keep its floral aroma. The bottling is always done in spring in order to preserve an optimal bouquet.

**CHARACTERISTICS:** The vintage Sourdais Taveau goes perfectly well with salads, pork cooked meats and also with white meat.