



Since 1508, the Plou family has grown vines nearby Amboise, in the heart of the Loire Valley, historic area renowned for its Châteaux and its beautiful landscapes.

Terroir and climate :

The soil is mainly composed of limestone and clay. The vineyard spreads over slopes and plateaux of various expositions. The sub-soil is chalky, called « tuffeau ». It is 50 meters deep, retaining water and freshness. The climate is mild, influenced by the proximity of the Atlantic ocean, the Loire river and the large forests of Sologne.

Vineyard :

Vines are planted at high density (6600 vines per hectare). Cover crop is used between the vine rows to favour wild life, absorb excess rainfall and restrict the yields. Pruning, trimming and leaf management, everything is done to get optimal ripening. In difficult vintages, green harvest is also used to get more homogeneous quality. Sustainable approach of vineyard disease management. « Sexual confusion » used against insects in order to limit treatments. Ploughing rather than use of herbicide.

LA CROIX DU PIN 100% SAUVIGNON BLANC

Slow and soft pressing. Low temperature fermentation followed by a 6 weeks ageing on the lees.

Intense nose of lime fruits, peach and exotic fruits (for sunny years) or litchi (for colder years). Nice balance between liveliness and roundness. This wine is to be enjoyed when it's young, although it will keep for 5 years. A great sea food wine to pair with oysters and all kinds of fishes.

