

**CAVES DU PÉRE AUGUSTE – UNE FAMILLE DE VIGNERONS – SAUVIGNON BLANC SEC – APPELLATION TOURAINE CONTRÔLÉE – VAL DE LOIRE – MIS EN BOUTEILLE Á LA PROPRIÉTÉ PAR GAEC CAVES DU PÉRE AUGUSTE – 14 RUE DES CAVES 37150 – CIVRAY DE TOURAINE 12,5% 2010**

**COLOUR:** straw yellow with green reflections

**FLAVOURS:** lemon, tomato leaf, almond, vegetal note, white peach and wisteria

**TASTE:** the right alcoholic dryness with a good salivation; sapidity (mineral notes) and the final is tomato leaf flavoured; the gustative aromatic persistency is about 4/5 seconds

**PAIRING:** gnocchi with scampi

- The succulence of the scampi is compensating for the alcoholic dryness of the wine
- The fatness of the sauce is countervailing the salivation of the wine
- The sweet tendency of the gnocchi is counterbalancing the sapidity (mineral salts) of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine