







Château
De Pont

Touraine
LOIRE VALLEY

The Estate

Built on the foundations of a 16th century manor house, the Château de Pont is a superb 19th century building, located in the south of the les Côteaux du Cher, in the canton of Loches. The 10.6 hectares of Sauvignon Blanc vines are planted around the Château, with a privileged south-facing orientation in clay-limestone soils, which are regulated by light grassing. The vines are a mix of 20-year to old vine Sauvignon Blanc.

The winery has obtained the HEV, or High Environmental Values, certification – indicating a commitment to sustainable farming practices.

The Wine

Grapes are harvested at night to preserve fresh fruit aromas. Gentle pressing and light settling to preserve the aromatic potential. Cold stabilization for 5 days, followed by traditional fermentation at 17-19°C.

This pale-yellow wine streaked with green is bright, vivid, dry and refreshing – with fresh aromatics of citrus, gooseberries, kiwi, dried herbs and hints of white florals. The palate is well balanced with nice texture backed by a layer of acidity that leads to a crisp finish with lingering citrus flavors.



Key Details

Producer : Château De Pont
Varieties : 100% Sauvignon Blanc
Vintage : 2025
Yield : 33 hl/ha
Winemaker : Sylvette Morin
2025 U.S. Allocation : 1,500 cases x 6
2025 Total Production : 16,000 bottles

Technical Data

Alcohol : 13.5%
Acidity : 3.60 g/L
pH : 3.35
Residual Sugar : 1.87 g/L
Fermentation : Traditional vinification at 17°C, no ML
Aging : 6 months on fine lees with regular bâtonnage
Viticultural Practices : certified sustainable (HEV)
Pairing Suggestions : mild fish (i.e. pike-perch), white meats, goat cheese, crudité, charcuterie

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