

SAUVIGNON BLANC

Domaines Franco Roumains

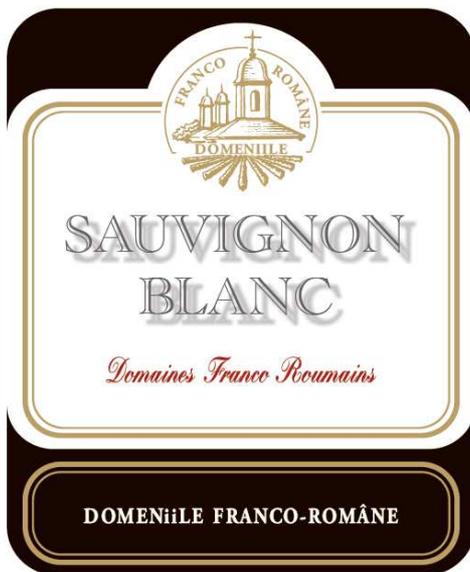
SITUATION

The vines of the DEALU MARE (which in Romanian means "great hill slope") are the most famous and renowned vine growing area in Romania. It is 60 kilometers long on hillsides which starts from the southeast of the Carpathian Mountains, enjoying the sun from early morning and a good sunlight all day long. The soil is made of chalk and limestone.

Famous for its reds, the Dealu Mare also produces on its chalky soil fantastic whites.

PRODUCTION

The part of Dealu Mare whose basement is chalky, is well suited to white grape varieties, therefore to Sauvignon blanc. This French grape variety appeared in Romania at the end of the 19th century but it was only after 1989 that its popularity took off.



CHARACTERISTICS

This vigorous grape variety is native to the Loire Valley (famous for its white wines such as Sancerre or Pouilly-fumé). It needs to be harvested at the right time because an overmature harvest makes him lose its famous aromas. It must also be fermented at low temperatures if one wishes to extract the fruit in the best conditions.

FOOD PAIRING

The gentle acidity of our sauvignon blanc is perfect to accompany shellfish or grilled fish. It can also be served with a plate of charcuterie and "mici" (Romanian small grilled sausages).

STORY

It was between 1870 and 1900 that phylloxera infested European vineyards. The vineyards had to be torn off and replanted on American rootstock resistant to the insect. At that time, the largest share of the Romanian vineyard belonged to large families, which were often Francophile. When the vineyards had to be replanted, these families turned to their French friends to provide them with grape varieties and rootstocks, sauvignon blanc being present in the Loire Valley and in Bordeaux.