

Grapes

100% Sauvignon Blanc

Region/Appellation

Coteaux du Giennois

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2023 - 2024

Tasting Guide



Tasting note printed

22/07/2024

Coteaux du Giennois La Gaupière 2019

Winemaker Notes

Hints of citrus and white flowers on the nose, whilst the palate displays excellent freshness and minerality.

Vineyard

The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in a sustainable manner, adapted to each terroir.

Winemaking

Following cold static settling, fermentation takes place at low temperatures in stainless steel tanks. The wine is aged on its fine lees prior to bottling.

Vintage

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding, yielding balanced and harmonious wines.

Food match

Grilled and Roasted White Meats

As an aperitif or with fresh or saltwater fish, seafood and goats cheeses.

