

Grapes

100% Sauvignon Blanc

Region/Appellation

Coteaux du Giennois

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

10/03/2025

Coteaux du Giennois La Gaupière 2022 6x75cl

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

Dry and mild winter. Fresh spring and warm summer with heatwaves.

Food match

Grilled and Roasted White Meats

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

