

**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**

2023 - 2028

**Tasting Guide**



**Tasting note printed**

24/11/2024

# 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.

