

# Coteaux du Giennois La Gaupière 2023 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

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

## Food match

Grilled and Roasted White Meats

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



## Grapes

Region/Appellation  
Coteaux du Giennois

Alcohol by volume  
12.50%

## Tasting Guide



Tasting note printed  
24/11/2024