

Grapes

Region/Appellation Coteaux du Giennois

Alcohol by volume 12.50%

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Swee

Tasting note printed 27/12/2024

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

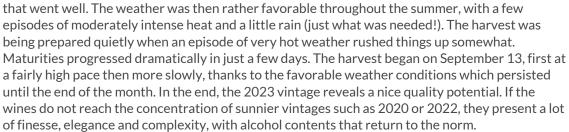
The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in a sustainable manner, adapted to each terroir.

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



Food match

Grilled and Roasted White Meats

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

