



SAUVIGNON BLANC

Appellation : Aoc Touraine

Origin: Domaine GIBAULT

Grape variety: Sauvignon blanc

Soil: 20 ha of sandy soils on chalk of « Les Faitaux » and « La Loge », with southern exposure.

Viticulture: Under supervised control and the soil is worked regularly.

Wine making: The grapes are selected and de-stalked. Long wine-making process at low temperature for 3 to 4 weeks and ageing on fine lees.

Tasting: Intense and complex nose, reflecting excellent grape maturity by aromas of peach, apricot and lychee. On the palate, citrus flavors (orange and kumquat) dominate. The mouth has a good volume, fine texture, not acid aggressiveness, freshness is important driven by fine aromas. Many length and return aromatic (citrus and pineapple).

To be served at 8° to 10°C.