



Loire, Domaine de la Croix Bouquie, AOC Touraine, Blanc

AOC Touraine, Vallée de la Loire et Centre, France

Lionel Gosseaume, owner of Domaine de la Croix Bouquie, settled down late in life, at 37 years old, after having been a "truant vine" for many years. He resisted, fought not to follow in the family footsteps, but without success! The virus got the better of him and in 2007 he dived in and took over a small vineyard on a vast plateau between the Loire River and its tributary the Cher, a succession of wide undulations, limited by small gently sloping hillsides. It is located between the famous Château de Cha

TERROIR

The soils range from stony sands, to pebbles with clay, to calcareous sands. The soils of the domain, mostly clay and sand, are not very sensitive to summer water stress.

WINEMAKING

Fermentation at low temperature fermentation over a period of 3 weeks. Ageing for 4 months on its fine lees. Vinification done in stainless steel tank to preserve the aromatic character of the Sauvignon Blanc.

VARIETAL

Sauvignon blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

The wine is dry, round and supple, with a beautiful refreshing acidity. It gives off notes of ripe fruits, peaches and pink grapefruit...

On the palate, it gives immediate pleasure and has lovely weight, with a touch of minerality to finish

FOOD PAIRINGS

Drink as an aperitive, with charcuterie board, or in a meal. Perfect with seafood, oysters, fish, and goat cheese!



