

## Domaine Lionel Gosseaume, Les Sauterelles, AOP Touraine, White <br> AOP Touraine, Vallée de la Loire et Centre, France

Lionel Gosseaume 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.

## PRESENTATION

Plots of land are managed in a very distinct way in order to obtain grapes of different qualities for the greatest possible aromatic complexity. This is a fine example of what a Touraine Sauvignon can be.

## LOCATION

A vast plateau between the Loire River and its tributary the Cher, a succession of wide undulations, limited by small gently sloping hillsides.

## 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
Ageing for 4 months on its fine lees.

## VARIETAL

Sauvignon blanc 100\%

GM: No
Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

## SERVING

Serve between 10 to $12^{\circ} \mathrm{C}\left(50\right.$ to $54^{\circ} \mathrm{F}$ )
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.

## FOOD PAIRINGS

Drink as an aperitif, with charcuterie, but also with smoked fish and goat's cheese of course!

