





Loire, Domaine Lionel Gosseaume, Climat n°2, Vin de France, Blanc

Vin de France, VSIG, 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 on a vast plateau between the Loire River and its tributary the Cher, a succession of wide undulations, limited by small gently sloping hillsides.

PRESENTATION

Produced from a strict plot selection of old côt vines, this "red pleasure" surprises us with its full-bodied mouthfeel. A fine expression of this little-known grape variety.

LOCATION

The vineyards are located between the Loire and Cher rivers, mostly in the Choussy commune, a few miles south of Blois. It's at the heart of the Sauvignon de Touraine region

TFRROIR

Pebbly sand, from pebbles with clay to calcareous sands

IN THE VINEYARD

Vines grown with care for the natural environment and to obtain high quality grapes.

Age of vines: 30 to 35 years Planting density: 5900 plants / ha

WINEMAKING

Fermentation: at low temperature for 3 weeks

AGEING

Aging: 28 months in vats and barrels

VARIETALS

Sauvignon blanc 40%, menu pineau 30%, Meslier Saint François 30%

GM: No.

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, 3 to 5 years

TASTING

Incredibly greedy, this blend of old grape varieties is very well balanced and supported by a beautiful tension. With notes of acacia, ripe fruit and honey.

FOOD PAIRINGS

A Cuvée that will sublimate poultry, foie gras or simply fish.

