



# Loire, Domaine Lionel Gosseaume, Climat n°1, Touraine - Oisly, Blanc

Touraine - Oisly, 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**

Climat N°1 is a white wine made from the estate's best parcels, classified as Touraine-Oisly. The Touraine-Oisly appellation contrôlée, a Touraine cru, was created in 2011 in recognition of the harmonious marriage between this unique terroir and Sauvignon Blanc.

#### 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

#### **TERROIR**

Soil: stony sand, pebbles with clay, calcareous sand. Climate: Mix of oceanic and continental

#### IN THE VINEYARD

Cultivation: Vines cultivated with care for the natural environment to produce grapes of the

Age of vines: 10 to 40 years Planting density: 5900 vines / ha

Yield: 50 hl / ha.

#### WINEMAKING

Fermentation: low temperature

# **AGEING**

Aging: 6 months in vats;

# VARIETAL

Sauvignon 100%

### 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

Incredibly greedy, this Sauvignon is very well balanced and the whole supported by a beautiful tension. Notes of pink grapefruit, hawthorn and acacia.





# **FOOD PAIRINGS**

A cuvée that will sublimate seafood, poultry or simply an aperitif. A pure delight

