

DOMAINE GIBAULT

« Sauvignon Blanc » 2020

AOC TOURAINE

Single Vineyard - GPS 47.26717, 1.44282



ORIGIN

Loire

APPELLATION

Touraine

VINEYARD

These vines sit in chalky-sandy soils with southern sun exposure

BLEND

100% Sauvignon Blanc

FARMING

Sustainable farming practices

WINEMAKING

Temperature-controlled fermentation

AGING

Aged in stainless steel tanks on fine lees

TECHNICAL INFORMATION

13% Alc. |

FOOD PAIRING

Grilled fishes, seafood dishes, oysters or as an aperitif

Domaine Gibault's 2020 Sauvignon Blanc has a nose full of peach, apricot and lychee. On the palate you will experience a fine texture with notes of citrus and pineapple that comes alive with a balanced acidity. Enjoy with grilled fishes, seafood dishes, oysters, or as an aperitif.

The 2020 season in the Loire Valley had two very distinct periods, a cool rainy winter followed by a dry summer. This allowed for the vines to truly flourish without any price to pay which led to a bountiful harvest and allowed for a full expression of the terroir.

These Sauvignon Blanc vines sit in a plot of land called 'Les Fिताux'. The chalky-sandy soils and southern sun exposure makes a perfect climate for these vines to flourish. After harvesting, the fruits enter temperature controlled stainless steel vats for fermentation for 3-4 weeks. From there the juice is aged on fine lees.

Mr. and Mrs. Gibault take pride in their estate by treating their vines with sustainable practices. Their goal is to make cuvées that express the true fruit expression each grape naturally brings. Patrick and Chantal hope that by drinking their wine you are able to have an experience that either brings or adds to add wonderful memory.

ACCOLADES

2020 **This vintage has not yet been rated.**

