

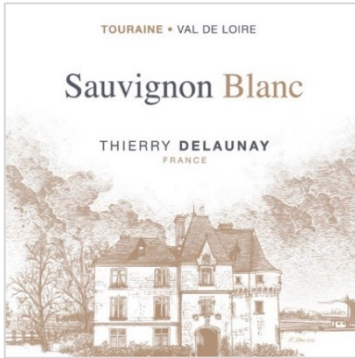


Serge Poré Selections

MERCHANT OF SIGNATURE WINES

THIERRY DELAUNAY

« SAUVIGNON BLANC » A.O.P. TOURAINE - 2023



ORIGIN

LOIRE VALLEY

APPELLATION

TOURAINE

LOCATION

GPS: 47° 18' 21.42" N
1° 17' 38.4" E

VARIETALS

100% SAUVIGNON BLANC

VINEYARD

45-HECTARE ESTATE

SOILS

FLINTY CLAY SILEX SOILS

FARMING

SUSTAINABLY FARMED: USE OF
GROUND COVER, CANOPY
MANAGEMENT, GREEN
HARVESTING.

WINEMAKING

AGED ON FINE LEES WITH
WEEKLY STIRRING FOR THREE
MONTHS.

TECHNICAL INFO.

12.5% ALC. |

ESTATE

The estate is located in the heart of the Loire Valley on the banks of the Cher River. The vineyards have been in the family for five generations, passing from father to son. Ever since the first wines were bottled at the Domaine in 1971, the Delaunay family has strived to improve their quality by combining the best of traditional procedures with the latest technology. Thierry Delaunay, who took over the estate in 2003 with his wife Marie, has implemented and ensured sustainable culture on their vines. *“Our approach is to cultivate the slopes in the greatest respect for the soil and to be mindful to the environment. We use **modern techniques and traditional know-how**. In a spirit of **“sustainable culture”**, our technical choices for every intervention in the vineyard are carefully decided.”* It is because of the dedication, talent, passion, wisdom and innovation the Delaunay family has made their wines from the Delaunay Estate **renowned**.

TERROIR

Thierry Delaunay's 45 hectares of vineyards have a diversity of different soils, from clay and flint *“perruches”* soils that give the distinctive qualities typical of the terroir to an elegance and finesse from the finer, less stony *“bournais”* soils. His Sauvignon Blanc is a product of these flinty clay *“perruches”* soils like those of nearby Sancerre, and the final wine will indeed be familiar to Sancerre lovers.

ABOUT THE WINE MAKING & PROFILE

Thierry says, *“We worked our Sauvignon in the same way as in the other years starting by harvesting healthy and ripe grapes, carrying out skin maceration for 12 hours (30%) then light pressing, continuing with cold alcoholic fermentation (15 / 16 ° C), maturing on fine lees in stainless steel vats with stirring for 3 months in order to suspend the lees and add fat. Throughout the process we pay attention to oxidation. The final goal is to offer a wine that is at the same time complex, rich and fruity with a beautiful freshness.”*

FOOD PAIRING

Scrumptious pairing with steamed crab, shellfish, oysters, grilled vegetables, poultry and cheeses.

REVIEWS

2023 International Wine Report - 91 Points

“The 2023 Sauvignon Blanc from Thierry Delaunay is bright and lively, this brings with vivid aromas of lychee, lime zest, herbs, wet stones and white floral notes all bursting from the glass. On the palate this is nicely balanced with a lovely combination of bright acidity, citrus and fresh tropical fruits all leading up to the mouthwatering finish.”