



DOMAINE DE BEAUSEJOUR

« Les Silex »

TOURAINÉ

ORIGIN

LOIRE, FRANCE

APPELLATION

TOURAINÉ

VINEYARD

25-year-old vines on average planted in clay-limestone and flint soils
20 hectares of estate vineyards

BLEND

100% Sauvignon Blanc

FARMING

Sustainable farming practices

WINEMAKING

Temperature-controlled fermentation with a period of time on the lees. Regular bâtonnage is done.

Domaine de Beausejour's 'Les Silex', shines a pale gold color with greenish highlights. A pronounced, expressive and complex nose of exotic fruits such as passion fruit, guava, and pear that is accompanied by lively flavors dancing across the palate. This is a seductively fresh and fruity wine, in a very modern style. A sumptuous Sauvignon to be enjoyed chilled on its own or with appetizers, cooked or smoked meats and fish, seafood or goat cheese.

On the banks of the Cher River, the vineyards of 25-year-old vines on average, of Domaine Beausejour stretch over 20 hectares of top soils comprised of clay-limestone and sand and subsoils of clay and flint. This flinty soil is known as "Silex" (one of the three main soil subtypes found in Sancerre) and produces a long-lived wine with a distinctive stony minerality with gunflint quality.

After the grapes are harvested, sorted and pressed, the juice goes through temperature-controlled fermentations followed by aging on its lees with regular *bâtonnage* (lees stirring).

In the appellation of Touraine, located in the heart of the Loire Valley, Philippe Trotignon, follows in his family's footsteps as a fourth-generation wine-maker. Philippe took over the reins in 2002 from his parents Jean-Paul and Colette, and strives to maintain the ecologically sustainable farming practices his parents instilled in both him and the domaine.

ACCOLADES

2018 International Wine Report – 91 Points
2018 Beverage Tasting Institute – 90 Points
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