

LIONEL GOSSEAUME



Sauvignon Blanc

AOC Touraine, France

VARIETY

100% Sauvignon Blanc

VINIFICATION

Blended from several separately vinified vineyard blocks to enhance aroma and complexity. Vinification and vine management is unique for each block to extract the best of the soil and the best from the grapes. Each plot and vat makes its contribution to the final wine.

DOMAINE

Lionel Gosseaume is a 3rd generation winegrower. He grew up in his family's vineyard, but in 2007 acquired his own 22 acre vineyard from his father's friend, Jean-Claude. Some of his vines are very old, but the average age is about 25 years. The clay and silt soils are well suited to the production of light, fruity wines with distinct minerality and finesse. These soils are known locally as "Sables de Sologne".

TASTING NOTE

This medium bodied Sauvignon Blanc is bright and fresh with aromas of ripe fruit and herbs and intense, exotic fruit flavors with distinct minerality and refreshing acidity.

FOOD PAIRING

Serve chilled with seafood and young cheeses.