

PASCAL — GIBAULT — LOIRE
VISIONNAIRES DE CRUS



PARFUM D'EVIDENCE

Appellation : AC Touraine

Origin : Domaine GIBAULT

Grape Variety : Sauvignon

Soils : 6 Ha of sandy soils on chalk and chalky-clay soils , with southern exposure.

Wine growing : Under supervised control with partial leaf thinning and green harvest. The soil is worked regularly.

Wine-making : This wine includes the old vines of Sauvignon. The grapes are selected and de-stalked. Long wine-making process at low temperature and ageing on lees 3 to 4 months, occasionally stirred to develop aromas.

Tasting: All of this attention brings to Sauvignon Old Vines richness and well-ripened fruit aromas such as mango and pineapple. Its nose expresses dried fruit and spicy notes. There are the same aromas in the mouth, associated with a nice roundness.

To be served at 8° to 10°C.

Each gesture of winemaker Pascal Gibault in his vineyards goes towards his vision of a fragrant wine, a true bouquet of fruits, flowers and aromas and also towards his vision of originality and the expression of the character of each acre of his land. This is the mark of a Genius of cultivation and his land, his terroir ! The soils reveal themselves their presence provides a wonderful complement to gourmet cooking and for connoisseurs of creative cuisine and new-age culinary movements.

Pascal Gibault is a true visionary in the Loire River Valley region.

