



SAUVIGNON BLANC
DANIELLE
DE L'ANSÉE

■ **THE WINERY** Domaine Gibault is a beautiful 25 hectare Domaine located near the Cher River in the Village of Touraine. The Gibault Domaine is now managed by the third generation of this family. Pascal and his wife, Danielle, produce two different cuvees of Sauvignon Blanc and a delicious Rosé made from Cabernet Franc called Frisson d'ete (Summer Shiver). The first Sauvignon Blanc cuvée - Domaine Gibault - is made from Sauvignon Blanc grapes grown at the Estate itself. The second is labeled Danielle de L'Ansée Sauvignon Blanc, which is made from grapes purchased from their neighbors and named for the Wife of Pascal Gibault - Danielle de L'Ansée.

■ **THE WINE** *Appellation* A.O.C Touraine. *Grape Variety* 100% Sauvignon Blanc. *Soils* Sandy and chalky-clay. *Viticulture* In order to blend the best wines, a very strict selection is made through an extensive wine-tasting process. A long process at low temperatures for 3 to 4 weeks.

■ **TASTING NOTES** This wine is very fresh, fragrant and well-balanced with lots of floral and fruity aromas. On the palate, this wine is rich and full-bodied, harmonizing freshness and fineness, followed by a supple attack.

■ **FOOD & WINE** Serve chilled with raw or grilled fish, seafood, or cheese.

