

COTEAUX-DU-GIENNOIS LA GAUPIERE

2020

Harmonious and complex.



THE VINEYARD

Terroir: clay-limestone and flint. **Grape variety:** Sauvignon Blanc.

Surface area: 5 acres. **Age of vines:** 20 years.

Sustainable agriculture: mechanical

weeding, tillage.



CLIMATIC CONDITIONS

Winter: mild and rainy.
Spring: heat and sunny.

Summer: very warm with heatwaves.

Autumn: sunny and very warm.

HARVEST

Mid-September.



WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and

juice selection. **Cold settling**.

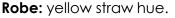
Fermentation: in thermoregulated

stainless-steel vats.

Ageing: in stainless-steel vats.



TASTING NOTE



Nose: intense nose with notes of citrus. **Palate:** fresh mouth with lemon notes,

beautiful finish.

FOOD & WINE PAIRINGS



Pairs with a Milanese veal cutlet, chicken breast cooked with lemon or a grilled andouillette.





