

# LIONEL GOSSEAUME AOC TOURAINE SAUVIGNON BLANC



100% Sauvignon Blanc. Medium bodied, bright and fresh with aromas of ripe fruit and herbs. Intense, exotic fruit flavors with distinct minerality and refreshing acidity. Pair with seafood, chicken and fresh goat cheese.

Blended from several Estate vineyard blocks totaling 22 acres in Choussy, a small village of 330 inhabitants between Sologne and Touraine in the Loire Valley, France. Exposure is primarily Eastern, elevation 330ft. The soils are clay and silt, known locally as "Sables (Sands) de Sologne." 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. Fermented at controlled temperatures in stainless-steel tanks for 2-3 weeks. Aged 4 months in stainless-steel tanks.

Lionel Gosseume is a 3rd generation winegrower. He grew up in his family's vineyard, and in 2007 he returned home and acquired his own 22-acre vineyard from his father's friend, Jean-Claude. Jean-Claude lived for his vines and he still works in the vineyard today, teaching Lionel what he has learned in a lifetime in winemaking. To make lovely wine, you naturally have to manage the winemaking process, but first you need to know every acre of your vines so you can grow wonderful grapes. Some of his vines are very old, but the average age is about 25 years.

*"Sologne is a small and historic region of France very well-known for hunting. And for its Chateau of Chambord... This region is close to the region of Touraine. And my estate is located at the frontier of these two historic regions of France: we call this frontier "Sologne Viticole" (Vineyards of Sologne). The soils of Sologne and Sologne Viticole are very poor (not very fertile); they are mainly composed of sands. It's known as the country of the goats and the vines. That's why our white wines are nice with goat cheeses (my grandmother, the mother of my mother, was a goat breeder and she made lovely goat cheese!). That's the story of Sologne" - Lionel Gosseume*

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## Tasting Note:

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## Shelf Talker:

### LIONEL GOSSEAUME SAUVIGNON BLANC AOC TOURAINE



100% Sauvignon Blanc from Choussy, a small village between Sologne & Touraine in the Loire Valley. The clay & silt soils are known locally as "Sables (Sands) de Sologne." Medium bodied, bright & fresh with aromas of ripe fruit & herbs. Intense, exotic fruit flavors with distinct minerality & refreshing acidity. Pair with seafood, chicken & fresh goat cheese.

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