

PASCAL

GIBAULT

LOIRE

V I S I O N N A I R E S D E C R U S

PARFUM D'EVIDENCE



Appellation : Aoc Touraine

Origin : Domaine GIBAULT

Grape varieties: 60% Cabernet Franc
& 40 % côt (malbec)

Soils : 1.5 ha of chlky-clay soils with flint of «Les Faitaux» and « les Bas Quartauts ». With southern exposure

Wine growing: Sustainable vines, with partial leaf thinning and green harvest. The soil is worked regularly.

Wine making : The grapes are selected and de-stalked—Long maceration—wine making process and ageing in micro-oxygenation

Tasting : It is particularly characterized by its crimson colour. This wine has spicy and jammy red fruit aromas. Emotion reminds us of childhood

To be served at 16 à 18°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.

