

PASCAL

GIBAULT

LOIRE

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



PARFUM D'INTUITION

Appellation : Aoc Touraine

Origin : Domaine GIBAULT

Grape Variety : 100 % Sauvignon Blanc

Soil: 20 ha of sandy soils on chalk of « Les Faitaux » with southern exposure.

Wine growing : Under supervised control and the soil is worked regularly.

Wine making: The grapes are selected and de-stalked. Long wine-making process at low temperature for 3 to 4 weeks and ageing on fine lees.

Tasting: Intense and complex nose, reflecting excellent grape maturity by aromas of peach, apricot and lychee. On the palate, citrus flavors dominate. The mouth has a good volume, fine texture, not acid aggressiveness, freshness is important driven by fine aromas. Many length and return aromatic (citrus and pineapple).

To be served at 8° à 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. The objective here is a fresh, pure, aromatic wine, to sharpen the senses and fully satisfy lovers of good home cooking from the Bistro kitchen.

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

