

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 : IGP VAL DE LOIRE

Origin: Domaine GIBAULT

Grape variety: Chardonnay

Soil: 5 acre (2 ha) of sandy soils on chalky subsoil with southern exposure, in our vineyard called « Les Terrages » .

Wine-growing: The vineyards are under constant expert supervision; the soil is tilled regularly.

Winemaking: 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: The color is clear, bright, golden yellow. The nose is intense and fruity (pineapple, with fruits, candied and dried fruit). Other flavors also play a role in the overall harmony of this wine, smoky and grilled flavors, scents of vanilla and butter. The taste is rich and round, with sweetness at first, then plenty of presence and length in the mouth.

To be served at 8° to 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. 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.

