

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 Chenonceaux

**Origin:** Domaine GIBAULT

**Grape variety:** 100 % Sauvignon blanc

**Soil:** sandy soils on chalky subsoil, with southern exposure, in our vineyards called " Bas Quartauts".

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

**Wine-making:** The grapes are selected and de-stalked. We use a long wine-making process at low temperature for 3 to 4 weeks, ageing on fine lees.

**Tasting:** To the eye the wine is clear and bright, and the colour is golden yellow. The nose is very expressive and complex with dominant fruity aromas : peach, dried apricot, mango, and passion fruit. Afterwards, we find floral notes such as linden blossom. In the mouth, this wine reveals a satisfyingly full body which leaves a lovely feeling of freshness that comes from its aromatic richness.

To be served at 45°-50° F (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.

