

# LIONEL GOSSEAUME



## Sauvignon Blanc

AOC Touraine, France

### VARIETY

100% Sauvignon Blanc

### VINIFICATION

Blended from several separately vinified vineyard blocks to enhance aroma and complexity. 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.

### DOMAINE

Lionel Gosseaume is a 3<sup>rd</sup> generation winegrower. He grew up in his family's vineyard, but in 2007 acquired his own 22 acre vineyard from his father's friend, Jean-Claude. Some of his vines are very old, but the average age is about 25 years. The clay and silt soils are well suited to the production of light, fruity wines with distinct minerality and finesse. These soils are known locally as "Sables de Sologne".

### TASTING NOTE

Medium bodied, bright and fresh with aromas of ripe fruit, herbs and intense, exotic fruit flavors with distinct minerality and refreshing acidity.

### FOOD PAIRING

Serve with seafood, chicken and fresh goat cheese.

2018	88	WINE ENTHUSIAST
2019	86	WINE ENTHUSIAST

