

# LIONEL GOSSEAUME



Lionel Gosseaume is the son and grandson of winegrowers. He grew up in his family's vineyard, but spent most of his adult life as far away from the vines as possible. In 2007 the call of the vines proved too strong and he returned home and acquired his own 22 acre vineyard from his father's friend, Jean-Claude. Jean-Claude lived for his vines and he still works in the vineyard today, teaching Lionel what he has learnt in a lifetime in winemaking.

To make lovely wine, you naturally have to manage the winemaking process, but first you need to know every acre of your vines so you can grow wonderful grapes. The vineyard is located in the Loire Valley, halfway between the famous Châteaux of Chambord and Chenonceaux, in the AOC Touraine. It is planted mainly with the aromatic grape, Sauvignon Blanc (75% of the vines) and with the fruity red grape, Gamay (20%). But it also includes two very rare white varieties: Mesliers Saint François and Menu-Pineau, which had almost disappeared from France.

The estate is partly composed of old vines, with an average age of 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". Lionel explains: "Sologne" is a small and historic region of France very well-known for hunting! And for its Chateau of Chambord! François 1st, one of the most famous Kings of France (16th century), who started to build Chambord, wanted also to make the Capital of France in the town of Romorantin. Romorantin is the "Capital" of Sologne. But François 1st renounced to his project because in this town of Romorantin, someone tried to murder him. This region is close to the region of Touraine. And my estate is located at the frontier of these two historic regions of France: we call this frontier "Sologne Viticole" (Vineyards of Sologne). The soils of "Sologne" and "Sologne Viticole" are very poor (not very fertile): they are mainly composed of sands. It's the country of the goats and the vines. That's why our white wines are nice with goat cheeses (my grand-mother, the mother of my mother, was a goat breeder and she made lovely goat cheese!). That's the story of Sologne!"



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