

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Coteaux du Giennois

Alcohol by volume  
12.5%

Residual Sugar  
less than 2 g/l

pH  
3.2-3.4

Total Acidity  
4.7-5.4 g/l

Drinking Window  
2025 - 2028

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
14/09/2025

# Coteaux du Giennois La Gaupière 2022 6x75cl

## Winemaker Notes

Hints of citrus and white flowers on the nose, whilst the palate displays excellent freshness and minerality.

## Vineyard

The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in a sustainable manner, adapted to each terroir.

## Winemaking

Following cold static settling, fermentation takes place at low temperatures in stainless steel tanks. The wine is aged on its fine lees prior to bottling.

## Vintage

Dry and mild winter. Fresh spring and warm summer with heatwaves.

## Food match

As an aperitif or with fresh or saltwater fish, seafood and goats cheeses.

