



Wijnfiche

Domaine Gibault – Cuvée Platine **Touraine Sauvignon** **France (LOIRE) – 2018**

Domain

Dom. Gibault

This Loire wine has been produced for three generations by the Gibault family in the Tours area. This fresh, summery wine is produced on 25 hectares with a substrate of sand and silex.

Vinification

This special cuvée is only made from old grape vines. The grapes are picked manually. Fermentation takes place at a low temperature to preserve as many primary aromas as possible.

Taste

The nose is intensive and citrus-like, with fruity aromas of pineapple and mango. In the mouth a full attack with pleasant acidity and a striking roundness (for sauvignon), impressions of ripe exotic fruit (pineapple, mango) and a harmonious fresh aftertaste.

Food pairing

Salades | Asparagus | Fish - cooked | Crustacea | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc (100%)

Viticulture: Traditional

Storage (years): "+ 2-3"

Serving temperature: 7-9°C

Taste profile: Complex without oak

