



Wijnfiche

Vignoble Dubreuil – Eloquence | Touraine Oisly Sauvignon blanc France (LOIRE) – 2023

Domain

Vignoble Dubreuil

Laure and Stéphane have for many years been committed to an agricultural method that promotes soil biodiversity and the reduction of treatment agents, called HVE (Haute Valeur Environnementale).

The estate extends over 50 hectares of vines in production in the municipalities of Couddes and Oisly in the Loir-et-Cher, the land of their ancestors. More than seven generations have lived and worked on this soil with passion and love for wine.

They mainly produce the Sauvignon-Blanc grape variety, an emblematic grape variety of the region, under the Touraine Sauvignon and Touraine Oisly appellations. Other grape varieties are for white wines: Chardonnay and Chenin blanc and for red and rosé wines: Gamay Noir, Cabernet-Franc and Malbec (Côt).

Vinification

Soil consisting of both sand and clay in a moderate climate. Total surface area of 0.81 hectare with a planting density of 6000 vines per hectare, resulting in 60 Hl per hectare. The vines are 60 year old. Pneumatic pressing and vinification in thermoregulated vats. Maturing on fine lees during 6 months.

Taste

Elegant and fine wine with floral and agrum aromas. A combination of elegance and persistence results in an enjoyable pallet. Exotic fruit and savory aromas from ageing on the fine lees.

Food pairing

White meat | Scallops | Asparagus

General information

Type: White wine

Grape varieties: Sauvignon blanc

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 10 °C

Taste profile: Round smooth

