



# GIENNOIS Blanc Terre de Silex – 2017

Terre de Silex : one place, one soil, one wine...

Displaying a golden yellow colour, Terre de Silex opens with a typical nose, blending the elegant crispness of the sauvignon with a gunflint character. On the palate, the attack is forthright and taut with a nice minerality, good body and an unparalleled presence...







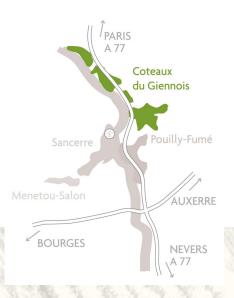


A fine gastronomic wine with lots of character, to discover.



### **FOOD PAIRING**

A wine for enjoying with food, complex, delicate, try it with sushi, tuna Carpaccio or a strong cheese.







AOP Giennois Blanc Centre Val de Loire Terre de Silex

## **PRESENTATION**

### LE MILLÉSIME

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest - despite very variable conditions which changed month by month and area by area.

In short - Centre-Loire's 2017 wines are made for enjoyment.

#### **TERROIR**

Terre de Silex comes from very specific soils, located in the town of Saint Père.

The vines are planted in clay soil with flint (Silex) from the cretaceous period. The unusual concentration of flint found in the soil is responsible for this wine's subtle aromas of gunflint.

#### **VARIETALS**

Sauvignon blanc: 100%

#### SITUATION

Situated between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire River, with a continental influence from the east. It's planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly.

Coteaux du Giennois is a small and recent appellation, even if one can find archeological evidences of winegrowing in this region since the 2nd century.

In full expansion with authentic wines that reveal the originality of their terroir.

#### WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

#### **AGEING**

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.

### **REVIEWS AND AWARDS**



#### 14.5/20

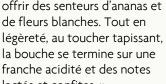
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« Les vins jouent le registre du fruit et de la tension en blanc. »



«Les notes vanillées et coco dominent le nez qui finit par offrir des senteurs d'ananas et lactés et confites. »

Le Guide Hachette des Vins Guide Bettane et Desseauve 01/09/2017



#### 91/100 Editors' Choice

« Terre de Silex 2014 – Coteaux du Giennois - 91/100 Wine **Enthusiast** From flinty soil, this wine shows a strongly mineral character and even a smoky edge. It is structured and tight, ripe with yellow fruits as well as citrus. A complex wine, it's impressive and ready to age a few months. Drink from 2017. »

Roger Voss-Wine Enthusiast, 01/05/2016