



GIENNOIS Blanc Domaine de Montbenoit— 2018

Pale gold coloured, this white Coteaux du Giennois has typical aromas of white flowers, citrus and exotic fruits (grapefruit, passion fruit). Coteaux du Giennois white is a fresh and fruity wine with floral aromas, and notes of white fruits such as quince and pear.

The wine is gentle and supple on entry to the palate and is followed by a refreshing acidity which provides good balance to the overall softness of the wine.



Daring, elegance and original character...



FOOD PAIRING

Enjoy it as an aperitif, with white meat, fish, shellfish and other crustaceans, or simply just enjoy with friends...



*AOP Giennois Blanc
Centre Val de Loire
Domaine de Montbenoit*

PRESENTATION

VINTAGE

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage - a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heatwaves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance

TERROIR

The vines grow on 50 % silex soil from the town of St Père, 30 % limestone soil and 20 % from clay soil from the town of Pouigny, along the Loire river.

This really different plots bring a large complexity to our wines.

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



« Assemblage de trois terroirs (calcaires, silex et marnes), ce vin dévoile une expression florale (rose, pivoine) et fruitée (mandarine) à l'olfaction. Souple en attaque, la bouche apparaît ronde, tendre, d'une sobre simplicité. »

Guide Hachette des Vins
01/09/2018



« Voici un vin proposant une belle qualité pour le prix demandé que les amateurs de bons Sauvignon blanc de la Loire sauront profiter. »

Club des Dégustateurs de Grands Vins
12/06/2018



14,5/20

« Flaveurs d'agrumes que l'on retrouve au nez comme en bouche, longueur bien calibrée avec une finale joyeuse. »

Guide Bettane et Desseauve
01/09/2017