



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



GIENNOIS Blanc Terre de Silex – 2018

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

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

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

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

Guide Bettane et Desseauve
01/11/2017



«Les notes vanillées et coco dominant le nez qui finit par offrir des senteurs d'ananas et de fleurs blanches. Tout en légèreté, au toucher tapissant, la bouche se termine sur une franche acidité et des notes lactés et confites. »

Le Guide Hachette des Vins
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