



CLIMAT NO 1 TOURAINE-OISLY SAUVIGNON BLANC 2022

Lionel Gosseaume, Loire, France

LCBO # 36035 | 12.5% alc./vol. | \$26.95 | Release: 22-Jun-2024

Ripe tropical fruit aromas with hints of white flowers and citrus. Full-bodied and moderately rich, with ripe fruit flavours, hints of minerality, a creamy texture and elegant finish. This is simply a delicious wine with loads of finesse.

Terroir:

This domain is called Lionel Gosseaume since 2007, it now covers ~15 Ha. The vineyard is located in the Loire Valley, halfway between the famous Châteaux of Chambord and Chenonceaux, in the AOC Touraine. It is planted mainly with the aromatic white Sauvignon Blanc (75% of the vines) and with the fruity red Gamay (20%). It also includes two very rare white varieties: Mesliers Saint François and Menu-Pineau, which had almost disappeared from France. Average age of vines is 25 years and there are some old vines too. The clay and silt soils are well suited to the production of light, fruity wines with distinct minerality and finesse.

ClimatN°1 is produced from Lionel's best parcels in the new 'cru' of Touraine, Touraine-Oisly. This small AOC was created in 2011 and Lionel Gosseaume is one of only seven producers here.

Vinification:

Very ripe grapes are hand harvested from 10-40 year old vines planted in the sandy soil of Sologne. Fermentation takes place at low temperatures and the finished wine undergoes long aging on its fine lees. The wine is bottled and released in April following the vintage.

Variety: Sauvignon Blanc 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 10°C. Delicious wine as an aperitif, but also in combination with salads, asparagus, smoked and fried fish and shellfish.

