

# Cuvée Sainte Clélie

## Benoit Chauveau

### Grape variety

100% Sauvignon blanc



Marnes Kimméridgiennes



### Localization

Saint Andelain, on the right bank of the Loire

2  
ha

### Wine-making

The grapes are using a pneumatic press. Cold settling.

8°

Alcoholic fermentation at a controlled temperature in stainless steel tank

16°

Made from especially vines, this premium cuvée stays on lees with some stirring, before bottling

1  
year

### Characteristics

12.5%  
Vol

Sucre résiduel

0.4  
g/l



### Tasting

This wine has a light yellow color with green reflections.



The nose has notes of eucalyptus, citrus and a touch of rhubarb.



The mouth is rich and concentrated. It offers a balanced acidity reinforcing the impression of density. A complex vintage.



### Accords mets et vins

Fruits de mer, coquillages, poissons grillés et en sauce, viande blanche



Serve chilled at 10° - 12° C



### Recent awards and honors



**Médaille Or**  
Challenge International  
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**91/100**  
At the Wine Enthusiast

SARL Benoit Chauveau

Tel : +33 (0)386.391.542 - domainechauveau@gmail.com - www.domaine-chauveau.com

11 Rue du Coin Chardon - Les Cassiers 58150 Saint-Andelain  
Siège social : Les Rouleaux 18300 COUARGUES - SARL au capital de 5.000 EUROS  
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