

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

13.5% vol

Sucre résiduel

0.4 g



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



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91/100

At the Wine Enthusiast Vintage 2020

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Siège social : Les Rouleaux 18300 COUARGUES - SARL au capital de 5.000 EUROS

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