

LA CHAPINIÈRE



Christophe BAUDRY and **Jean-Martin DUTOIR** wrote a new chapter in their story by settling in the heart of Touraine. Their exploration of the terroirs dedicated to SAUVIGNON blanc naturally led them to the Val de Cher where the expression of this grape is one of the most famous.



Vintage	2024
Soil	Sands on flint clay
Variety	Sauvignon Blanc
Age of vines	25 years old in average
Pruning	Simple Guyot
Growing	Organic certified, regenerative agriculture, HVE (High Environmental Value),
Yields	30 Hl/Ha
Vinification	Perfectly ripe grapes are pressed immediately. Cold settling and low temperature fermentation in stainless steel tank. No malolactic fermentation.
Ageing	100% in stainless steel tank, on lees
Residual Sugars	< 1 g/L
Service T°	10 / 12°C
Cellar Keeping	2 to 5 years
Tasting	Light gold color. Super expressive nose, typical of Sauvignon Blanc, with aromas of peach, citrus, apple and some floral notes. Nice balance in the mouth. Mouthwatering.
Pairings	This fresh and aromatic white wine will pair perfectly with fish, shellfish and seafood, but also with summer salads and creamy cheese.