



Domaine Delobel

ANGLE DROIT 2018



WINEMAKER

Benjamin Delobel

APPELLATION

AOC Touraine

REGION

Loire Valley, France

GRAPE VARIETAL

100% Sauvignon Blanc - *Organic Wine*

TERROIR

The 25-year-old vines are planted on a sandy terroir called “Sable de Sologne sur Argile,” which allows a warming of the grounds. The deeper, second layer of the soil, is made acid clay providing a beautiful aromatic finesse to the wine. Yield: 50 Hl/ha (20Hl/ac).

VINTAGE

Despite a harsh frost during winter, a generous spring and a hot summer allowed the wine to obtain rich aromas and a great structure. The grapes were manually harvested mid-September, followed by a short pneumatic press (1.5 hours) and a long vinification process at low temperature to release the best characteristics of this this Touraine sauvignon. The winemaker Benjamin opted for a cold stabilization before stirring the lees or “battonage”. Aging in stainless steel tanks for 3 to 4 months.

TASTING NOTES

A great expression of aromatic richness and finesse of grapefruit, citrus, and lychee. A fresh, crispy, well-balanced, and structured wine.

FOOD PAIRING

Perfect wine as an aperitif, paired with asparagus, fish, and seafood. Served at 50-53°F (10-12°C)

TECHNICALS

Alcohol: 13%, Total Acidity: 4.36 g/l, Residual Sugar: 0.4 g/l



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