



Domaine Delobel

ANGLE DROIT 2020



WINEMAKER	Benjamin Delobel
APPELLATION	AOC Touraine
REGION	Loire Valley, France
GRAPE VARIETAL	100% Sauvignon Blanc - <i>Organic Wine</i>

TERROIR

The 20 to 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 of acid clay providing a beautiful aromatic finesse to the wine. Yield: 50 Hl/ha (20 tones/ac).

VINTAGE

The early aromatic maturity allows for a good balance between alcohol content and aromatic freshness.

WINEMAKING

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 5 to 6 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: 12.5%

