

Dom de l'Estang Coteaux du Giennois Blanc

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Coteaux du Giennois

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: It ferments naturally without thermoregulation and ages for two full years on its fine lees in a combination of steel and fiberglass tanks, and Bertrand adds less than 50 milligrams per liter of sulfur during the élevage.

AGING: 2 years on lees, then steel/fiberglass

THE STORY

It is refreshing to encounter a grower in the Sauvignon-Blanc-dominated appellations of the Loire Valley who farms responsibly and who takes his time in the cellar, striving for something distinctive and personal rather than simply marketable. With holdings both in Sancerre and the nearby Coteaux du Giennois appellation, Bertrand Graillet produces wines which combine typicity and individuality in highly appealing fashion.

THE ADJECTIVES

AROMAS / FLAVORS: Fresh citrus and zippy acidity with a bit of roundness for balance

