



THIERRY DELAUNAY

« Sauvignon Blanc »

TOURAINE

ORIGIN

LOIRE, FRANCE

APPELLATION

Touraine

VINEYARD

Flinty clay Silex soils from
34-hectare estate.

BLEND

100% Sauvignon
Blanc

FARMING

Sustainably farmed:
use of ground cover,
canopy management,
green harvesting.

WINEMAKING

Aged on fine lees with
weekly stirring for
three months.

ALCOHOL CONTENT

14.5%

Thierry Delaunay's 34 hectares of vineyards have a diversity of different soils, from clay and flint *perruches* soils that give the distinctive qualities typical of the terroir to an elegance and finesse from the finer, less stony *bournaïses* soils. His Sauvignon Blanc is a product of these flinty clay *perruches* soils similar to those of nearby Sancerre, and the final wine will indeed be familiar to Sancerre lovers: a pale lemon in color, it boasts an expressive and complex nose of exotic fruits, blackcurrant buds, grapefruit, and peach as well as floral notes, and is well-balanced, long and rich on the palate, with a seductively fresh and fruity character. Best enjoyed chilled with fish, oysters and other seafood, or as an aperitif.

Located in the Loire Valley on the banks of the Cher River (AOC Touraine), these vineyards have been in the family for five generations, passing from father to son. They work mainly with the traditional grapes of the region: Sauvignon Blanc, Gamay and Cabernet Franc.

Ever since the first wines were bottled at the Domaine in 1971, the Delaunay family has strived to improve their quality by combining the best of traditional procedures with the latest technology. As a result their wines have gained gradually in reputation both in France and abroad.

ACCOLADES FOR 2018

International Wine Report – 91 Points

“A pretty Sauvignon, with a fresh aromas and flavors of citrus, melon and ripe kiwi along with a lovely mineral character. Clean and vibrant, with bright acidity framing the citrus and gooseberry flavors through the mouthwatering finish. This is drinking fantastic now and should make a fantastic pairing for light seafood dishes.” - I.W.R.

