

Topette

Sauvignon Blanc IGP Loire Valley

2023

Tech Specs

Type:	White Still Wine
Ingredients:	Sauvignon Blanc
Region/Subregion:	Loire
Sustainable?	Yes
ABV:	12.5%
Sizes Available:	750ml

A closer look...

Soil:	clay, schist and flint
Age of Vines:	15-year-old vines on average
Fermentation Methods:	Direct press, fermentation in steel tank
Elevage:	4 months in steel tank on fine lees
Fining/Filtration:	light filtration

All about this bottle

This Sauvignon Blanc wine hails from the Anjou and Touraine regions of the Val de Loire. The grapes are grown in clay, schist, and flint soils, with the vines averaging 15 years of age under sustainable farming practices. The grapes undergo direct pressing, and the juice is fermented in stainless steel tanks. The wine is then aged for 4 months on fine lees in steel tanks before being lightly filtered and bottled. The wine displays a pale yellow color with green reflections. On the nose, it offers enticing aromas of grapefruit, orange blossom, and bitter almond. The palate is driven by floral and citrus notes, delivering a refreshing and vibrant mouthfeel.

Topette is a local Loire valley way to say "see you later." The project is modelled after the inexpensive quaffable bistro style wines readily available across France but rare to find at this price in the United states. Each cuvee is sourced from several Loire Valley farmers and negociant Pierre Chainier makes a point to support their growers fairly and more substantially than the norm. Pierre Chainier believes in crafting real wine of typicity and soul and works with a curated set of vineyards and vigneron.

