

Joel Delaunay 2024 Sauvignon Blanc 'Le Grand Ballon'

WineWise Code	FJD-LGB24
Country	France
Region	Loire
Color/Style	White
Destemming	Partial
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Fermentation duration: 20 days at 16 degrees C
Aging Vessel	100% Stainless Steel
Aging Duration (months)	3 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Additional Maturation Details:	On fine lees, no stirring
Added Sulfur	Yes, 130 mg/L
Varieties	100% Sauvignon Blanc
Residual Sugar	3.5
ABV	12
Acidity	4.49
Closure	Screw-top
Annual Production	750,000 bottles
Other Wine Facts	A lot of Grand Ballon in the sky in our Touraine region with lot of tourists and the famous castle of Chenonceau built on the Cher river.
Soil Types	Clay and Flint
Elevation (meters)	130
Vine Age	20
Yields (hl/ha)	60
Farming Practices	Sustainable
Harvest Method	Machine
Additional Harvest Notes	Guyot Simple
Other Vineyard Details	South

WineWise Notes:

The expected impeccable straight down the middle Loire Sauvignon at an irresistible price.

WineWise Notes on Producer:

Thierry Delaunay has firmly established the estate he runs with his father in the forefront of this sprawling appellation. The village of Pouillé where he resides is home to several of the top Touraine growers and would seem to be exceptionally privileged, perhaps by dint of its relative elevation. His Sauvignon has developed a devoted following over the last few years for very good reason. What is truly impressive about Thierry is that he has greatly increased the size of his estate and production, but the average quality level of the wines has only gone up. He makes less red now than before, but what he makes is exemplary.

