

Joel Delaunay 2024 Touraine Sauvignon

WineWise Code	FJD-TSB24
Country	France
Region	Loire
Color/Style	White
Destemming	Partial
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	20 days at 16 degrees C
Aging Vessel	100% Stainless Steel
Aging Duration (months)	4 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Additional Maturation Details:	On fine lees for 4 months with bâtonnage
Added Sulfur	Yes, 127 mg/L
Varieties	100% Sauvignon Blanc
Residual Sugar	3
ABV	12
Acidity	4.28
Closure	Screw-cap/ Stelvin
Annual Production	130,000 bottles
Certified Vegan	Yes
Other Wine Facts	After Joël, Thierry is the 5th generation on the estate and his soon Martin, 23 year old, will be the 6th generation soon !
Soil Types	Clay/Silex
Elevation (meters)	130
Vine Age	25
Yields (hl/ha)	60
Farming Practices	Practicing Sustainable
Harvest Method	Machine
Additional Harvest Notes	Guyot Simple
Other Vineyard Details	49 ha in total now with 33 ha Sauvignon blanc Soil is clay and flint Sustainable culture but not certified

WineWise Notes:

This cuvée offers real typicité year in and year out. Touraine is an extensive region, but the area of Pouillé, where Delaunay has its holdings, stands out for its quality, as evidenced in this estate-bottling. 30% of the wine received skin contact, which imparts an especially pleasing texture to complement the expected Sauvignon style.

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.

Notes from the Producer:

Tasting Notes: Pale lemon in colour with a powerful, expressive and complex nose (exotic fruits, blackcurrant buds, grapefruit, peach) as well as some floral notes. Well-balanced, long and rich on the palate. Seductively fresh and fruity. Drink chilled (10°C) with fish, oysters and other seafood, or as an aperitif.

A very good Touraine Sauvignon blanc perfect for aperitif with lot of fruit and minerality. Very good value compare to others Loire Sauvignon blanc.

