

Joel Delaunay 2022 Touraine Sauvignon

WineWise Code	FJD-TSB22
Country	France
Region	Loire
Color/Style	White
Farming Practices	Sustainable
Varieties	100% Sauvignon Blanc
ABV	13
Residual Sugar	3.4
Acidity	4.29
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	30% on skin maceration in the press for 12 hours
Pumpover/Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	20 days at 16 degrees C
Aging Method	Stainless Steel 100%
Aging Duration (months)	4
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	On fine lees
Malolactic	No
Added Sulfur	Yes
Soil Type	Clay/Silex
Elevation (meters)	138
Vineyard Aspect	North
Vine Age	25
Yields (hl/ha)	45
Vine Training	Guyot Simple
Picking	Machine
Annual Production	8000 bottles

WineWise notes on the wine:

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. This new vintage has a pungency that would not be out of place in Marlborough!



Notes on the 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.