

# *Benoit Chauveau*

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## *White Coteaux du Giennois*

### **Grape variety :**

100 % sauvignon blanc

### **Type of Soil :**

Limestone Clay

### **Wine-making :**

Maturing on fine lees

### **Tasting :**

Pale gold colour.

The bouquet is a harmonious marriage of yellow fruits, exotic fruits (pineapple) and citrus fruits.

A forthright wine in the mouth, instantly full and round on the palate, with a pleasant minerality.

Salty notes delicately conclude the tasting.

### **Food accompaniments :**

This wine has the characteristic freshness of Sauvignon Blanc.

It is a perfect accompaniment to seafood and fish, both grille and in sauce.

### **Characteristics :**

12.2 % Vol - 0.3 g/l résiduel sugar - 3,9 g/l total acidity



**Vintage available :  
2018**

## **SARL BENOIT CHAUVEAU**

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

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