

Calcaire
Benoit Chauveau
White Coteaux du Giennois

Grape variety :

100 % sauvignon blanc

Type of Soil :

Limestone Clay

Wine-making :

Maturing on fine lees

Tasting :

Pale yellow with green tints. Pleasant nose combining citrus fruits, fine spring-like perfumes and a subtle chalky note. Very fresh, well-balanced palate delivering an energetic range of lifted aromas with an ample, easy-drinking feel. Delightful

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.

Recent awards and honors

Gold Medal Challenge International Gilbert & Gaillard 2021

Characteristics :

14.5 % Vol - 1.8 g/l résiduel sugar



Vintage available :
2020

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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