

*Silex*  
*Domaine Chauveau*  
*Coteaux du Giennois Blanc*

**Grape variety :**

100 % sauvignon blanc

**Type of Soil :**

Flinty Clay

**Wine-making :**

Maturing on fine lees

**Tasting :**

Vibrant pale gold tinged with green. Racy nose combining grapefruit, blackcurrant bud and flint. Sleek, rich and lively palate with seductively striking, exuberant aromas that deliver lovely intensity and precision. There is nothing artificial in this great wine.

**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**

**2017**

Gold Liger 2018

1 \* in Guide Hachette des Vins de France 2019

**2018**

Gold Liger 2019

1 \* in Guide Hachette des Vins de France 2020

**2020**

1 \* in Guide Hachette des Vins 2021

Gold Medal at International Challenge Gilbert & Gaillard 2020

**2021**

Gold Medal at International Challenge Gilbert & Gaillard 2021

**Characteristics :**

13.4 % Vol - 0.4 g/l résiduel sugar



**Available Vintage :  
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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