Domaine François Crochet Coteaux du Giennois Les Perrois N/V

WINE DESCRIPTION
"Perrois" is the local name for the stacks of rocks that can be found in the vineyards.

TASTING NOTES
Clear and brilliant robe with a pale golden hue. Soft and powerful, it offers expressive aromas of citrus (grapefruit), passion fruit and floral (rose petals, whites flowers).

FOOD PAIRING
Perfect for any kind of seafood but also pairs well with white meats and some cold cuts.

VINEYARD & PRODUCTION INFO
Soil composition: Calcareous and Clay with silex and Kimmeridgians marls
Training method: Guyot
Vines/acre: 2834
Yield/acre: 2.2 tons
Harvest time: Late September
First vintage of this wine: 2014
Bottles produced of this wine: 4,032
Certified Organizations: Ecocert

WINEMAKING & AGING
Varietal composition: Sauvignon Blanc
Fermentation container: Stainless steel tanks
Fermentation temperature: 77 °F
Type of aging container: Stainless steel tanks
Age of aging container: 6 months
Length of bottle aging: 1 month

PRODUCER PROFILE
Estate owned by: Francois Crochet
Winemaker: Francois Crochet
Total acreage under vine: 4
Estate founded: 1998
Winery production: 4,032 Bottles
Region: Loire Valley
Country: France