



CLIMAT
N°1 AOC TOURAINE-OISLY

Climat N°1 is a wine that comes from our best parcels, classified as Touraine-Oisly, the recent 'cru' of Touraine, created in 2011 to recognise the harmonious marriage of this unique terroir and the Sauvignon Blanc grape. The classic aromas of Sauvignon Blanc are enhanced by this exceptional terroir. Climat N°1 is made from very ripe grapes and has long ageing on its fine lees. A combination of richness, finesse and elegance –don't be afraid to leave it in the cellar. On the contrary - it ages fabulously!

Technical information:

Vintage: 2024
Appellation: Touraine-Oisly
Colour: white wine
Grape variety: Sauvignon Blanc
Alcohol: 13.5 %
Residual sugar: < 2 g/l
Soil: Sologne sand with a clay subsoil
Age of vines: 10-40 years old
Planting density: 5900 vines/ha.
Yield: 55hl/ha.
Fermentation: low temperature for 4 weeks
Ageing: on its fine lees until the 30th of April after the harvest (min)
Number of bottles produced: 20 000

Serving advice:

Temperature: from 10 to 12°C
Drink from June 2025 to 2032

Tasting note from Henri Chapon:

UK Sommelier of the Year, Finalist at the European Sommelier Competition

Henri Chapon: 'A crystal clear appearance tinged with yellow gold. The nose is very aromatic with lovely floral notes and a freshness that leads on to hints of apricot and litchi. First impressions are clean and fresh with a lovely mouthfeel and refreshing acidity. The palate confirms the nose and there's a light bitter lemon note on the finish. A beautifully balanced wine with great length.'

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