



LIONEL GOSSEAUME
Vigneron

SAUVIGNON

Domaine de Pierre

AOC TOURAINE

Domaine de Pierre Sauvignon is the classic wine of the domaine. This Touraine white is 100% Sauvignon Blanc and is a blend of a number of different parcels from the property. Each parcel is treated in a slightly different manner to obtain grapes with different characteristics in order to provide the greatest aromatic complexity possible. It's a lovely example of a Touraine Sauvignon.

Technical information:

Vintage: 2025

Appellation: AOC Touraine

Colour: white wine

Grape variety: sauvignon blanc

Alcohol: 12,5 %

Residual sugar: 2,0 g/l

Soil: sandy soil of Sologne

Age of vines: 5-25 years old

Planting density: 5900 vines / ha.

Yield: 62 hl / ha.

Fermentation: low temperature fermentation over a period of 3 weeks

Ageing: 4 months on its fine lees

No of bottles produced: 60 000



Serving advice:

Temperature: from 9 to 12°C

Drink from January 2026 until 2028

Tasting note from Henri Chapon,

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

Henri Chapon : « *This wine is a beautiful example of what the terroir around the plateau of Oisly can produce. An aromatic Sauvignon, classy with great length on the palate. It's not surprising therefore to learn that the brand new appellation AOC Touraine Oisly includes the village in which Lionel produces his wines. The wine is dry, round and supple, with a beautiful refreshing acidity. It gives off notes of ripe fruits, peaches and pink grapefruit... On the palate, it gives immediate pleasure and has lovely weight. Drink as an aperitif, with charcuterie, but also with smoked fish and goat's cheese of course! Serve between 10 and 12°C to allow all the aromas to reveal themselves.* »

Logistique :

Bouteilles par palette : 672

Cartons par couche : 7

6 chemin des étangs
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