

# Joel Delaunay 2017 Touraine Sauvignon

WineWise Code	FJD-TSB17
Country	France
Region	Loire
Color	White
Alcohol by Volume	12.74
Acidity	4.17
Residual Sugar	3.8
Closure	Screw-top
Annual cases produced	10000
Varieties	100% Sauvignon Blanc
Maceration Notes	30% of skin contact maceration in the press during 12 hours
Pumpover or Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	20 days at 16°C
Aging method	Stainless Steel 100%
Aging duration (months)	4
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	On fine lees with stirring during 3 months
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Clay with Silex
Elevation (meters)	138
Vineyard Aspect	North
Vine age (years)	25
Vine Yields hl/ha	45
Farming practices	Sustainable
Vine Training Notes	Guyot simple
Grape Picking	Machine

## Notes from the producer:

Has been awarded a Gold Medal in Concours Général Agricole 2018. Has been awarded a Bronze Medal (89 points) in Decanter World Wine Awards 2018. Commended by the International Wine Challenge 2018. Obtained 88 points in Gilbert & Gaillard Wine Guide 2018.



## WineWise Notes:

This cuvée offers real typicité year in and year out. 2016 is in the tradition of full-flavoured, precise and incisive wines that have developed such a following for this impeccable producer. The well-chronicled weather troubles of this year resulted in unusual concentration and torque.

Thierry Delaunay has firmly established the estate he runs with his father in the forefront of this sprawling appellation. The village of Pouillé where he resides is home to several of the top Touraine growers and would seem to be exceptionally privileged, perhaps by dint of its relative elevation. His Sauvignon has developed a devoted following over the last few years for very good reason.

