

Joel Delaunay 2019 La Voute Sauvignon Blanc

WineWise Code	FJD-LAV19
Country	France
Region	Loire
Color	White
Case Size	12x750
Net	Discountable
ABV	13.5
Acidity	3.47
Residual Sugar	2.94
Closure	Natural Cork
Annual production	20,000 bottles
Varieties	100% Sauvignon Blanc
Maceration Notes	100% skin contact maceration in the press for 20 hours
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation Duration	20 days at 16C
Aging method	Stainless Steel 100%
Aging duration (months)	6 months minimum
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	Aging on fine lees with stirring for 6 months
Malolactic	No
Added Sulfur	Yes
Soil Type	Clay, silex
Elevation (meters)	138
Vineyard Aspect	Northwest
Vine Age (years)	25
Vine Yields (hl/ha)	45
Farming practices	Sustainable
Vine Training Notes	Guyot Simple
Grape Picking	Machine

Notes on the producer:

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. What is truly impressive about Thierry is that he has greatly increased the size of his estate and production, but the average quality level of the wines has only gone up. He makes less red now than before, but what he makes is exemplary.



WineWise Notes:

A tête de cuvée given skin-contact and extended aging on the lees, it quite overwhelmed us by its combination of precision and generosity. A style that one suspects our Antipodean friends would give their eye-teeth to emulate. Starting in 2014, the vineyard is classified in the new Chenonceaux appellation, which is defined as the best sloping vineyards along a 20 kilometer stretch of the Cher river. Despite successive reduced harvests, the wine offers exceptional value.