



# JOEL DELAUNAY

DOMAINE

DEPUIS 1965

## LA VOÛTE TOURAINÉ CHENONCEAUX BLANC



**Region :**

AOP Touraine - Loire Valley



**Grape Variety :**

100 % Sauvignon Blanc



**Soil :**

Flint-clay-stones



**Vineyard :**

Parcels on the bank of Cher Valley classified  
Chenonceaux  
Sustainable culture



**Yield :**

55 hl/ha



**Vinification :**

100% of skin contact maceration in the  
press during 20 hours  
Pneumatic press  
Alcoholic fermentation at 16°C

**Ageing :**

On fine lees with "bâtonnage" during  
6 months



**Tasting Note :**

Pale lemon in colour with green reflections.  
An intense and elegant nose combining  
tropical fruits and floral notes. The palate  
is fleshy and fresh, with clean minerality  
persisting on the finish.

