

GOTHAM PROJECT

A BETTER GLASS OF WINE



In the Old World, it's more common to read about wineries with generations upon generations of wine heritage. So, it's rather refreshing to come across the story of Patrick and Chantal Gibault, who began their story just 30 years ago. Now, Matthieu Elzinga, a half-Dutch, half-French (hailing from the near-by area of Muscadet) who lives in the UK making excellent English wine, consults with Patrick and Chantal on their winemaking.

Patrick received some vineyards from his family, but the husband-wife duo replanted most of them, and he and Chantal built their cellar from scratch. It stands near the Cher River (a tributary to the Loire) in the picturesque town of Meusnes. It's not far from many of the legendary châteaux of the Loire Valley, as well as many wonderful creameries making the region's famous goat cheeses!



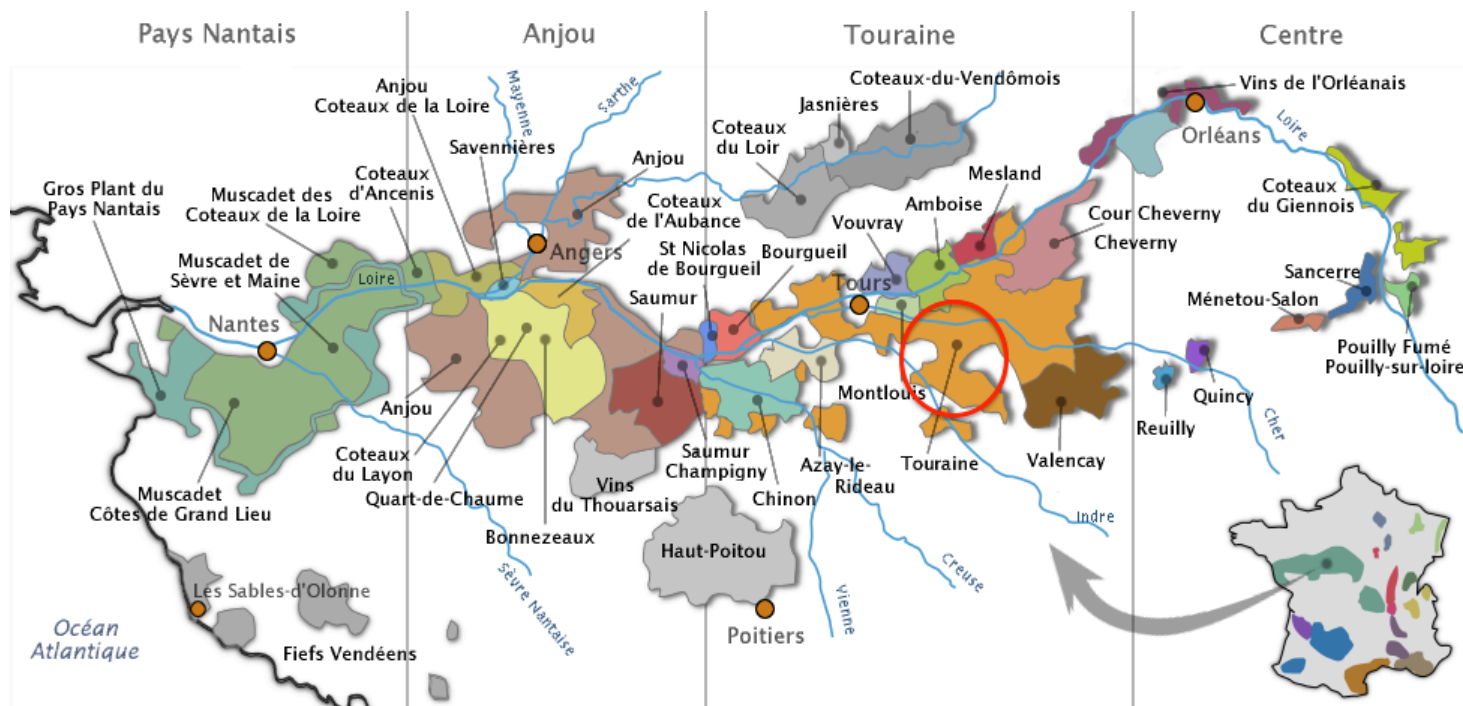
WHO ATELIERS RASPAIL
WINE SAUVIGNON BLANC TOURAINE

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HOW WE MADE THIS WINE

This is What Happened During the Growing Season for This Wine: The 25-year-old Sauvignon Blanc vines for this wine stand in flinty clay soils facing the chilly northwest, giving this wine a particular crispness, notable even in these northern reaches of central France.

This is What We Did After Harvesting the Grapes: These grapes are quickly pressed then cold settled for five days at 43° F. The 15 day, temperature-controlled fermentation in stainless steel is followed by three to six months of lees contact with occasional stirring to heighten the wine's flavor. There's no malolactic fermentation to ensure the wine maintains its firm core. To that end, the wine has a briskly low pH of 3.1 and a modest, 12% alcohol.

OUR TASTING NOTE

100% Sauvignon Blanc from hillside vineyard. 20-30-year old vines with yields of less than 2 tons/acre. Direct to press, and fermented and aged in stainless steel. From talented young winemaker Matthieu Elzinga. A bright and zesty white, layers of bright flavors and crackling textures accent this cool climate wine. Gooseberries and pineapple aromas lead to a bright citrus palate. On the finish, notes of honeydew melon accompany the lemony palate.

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