



CLIMAT  
N°1 AOC TOURAINE-OISLY

**Climat N°1** is a wine that comes from the domaine's best parcels, classified as Touraine-Oisly, the new 'cru' of Touraine, created in 2011 to recognize the harmonious marriage of this unique terroir and the Sauvignon Blanc grape. The classic aromas of Sauvignon Blanc are enhanced by this exceptional terroir. Climat N° 1 is made from super ripe grapes and has a long ageing on its fine lees. A combination of richness, finesse and elegance –don't be afraid to leave it in the cellar. On the contrary!

### Technical information:

**Vintage:** 2023

**Appellation:** Touraine-Oisly

**Colour:** white wine

**Grape variety:** Sauvignon Blanc

**Alcohol:** 13.5 %

**Residual sugar:** < 2 g/l

**Soil:** the sandy soil of Sologne

**Age of vines:** 10-40 years old

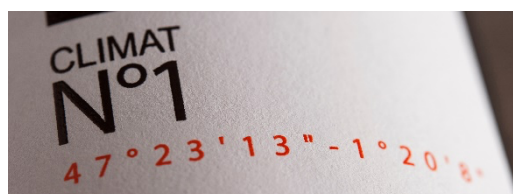
**Planting density:** 5900 vines/ha.

**Yield:** 55hl/ha.

**Fermentation:** low temperature for 4 weeks

**Ageing:** on its fine lees until the 30th of April after the harvest

**No of bottles produced:** 20 000



### Serving advice:

Temperature: from 10 to 12°C

Drink from June 2024 to 2030

### Tasting note from Henri Chapon :

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

Henri Chapon : « A crystal clear appearance tinged with yellow gold it has rich, fine legs. The nose is very aromatic with lovely floral notes and a freshness that leads on to hints of apricot and litchi. First impressions are clean and fresh with a lovely mouthfeel and refreshing acidity. The palate confirms the nose and there's a light bitter lemon note on the finish. A beautifully balanced wine with great length. »

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