



DOMAINE  
RAIMBAULT-PINEAU  
DEPUIS DIX GÉNÉRATIONS

**The Estate:** Located in the heart of the village of Sury-en-Vaux (5 km from Sancerre), Domaine Raimbault-Pineau was formed by a family of Sancerre winemakers that have been producing wine for over 3 centuries.

In 1946, Lucien Raimbault acquired a well-known vineyard; its terroir was composed of chalky-clay and enjoyed extraordinary sun exposure. The Raimbault family has continuously worked this land, and today the domaine has 40 separate plots of AOC Sancerre vines, all located around the village of Sury-en-Yaux (La Montée de St. Romble, La Côte de la Pointe, La Côte de Sury).

The domaine also makes Pouilly-Fumé, "La Montée des Lumeaux" (acquired 10 years ago), situated in the village of St. Martin-sur-Nohain, as well as Coteaux du Giennois, "Les Vignes du Dimanche," in the village of St. Père. All of the vineyards are worked in the traditional manner, with great care and attention paid to the vines.



**Terroir:** The vineyard is situated on the slopes of the Loire Valley and benefits from a clay-siliceous soil on the surface and a dry, limestone subsoil.

**Fermentation:** Fermented at low temperatures (14°-16°C) in thermo-regulated stainless steel tanks

**Vinification:** Bonding with bentonite, traditional methods are used alongside modern techniques

**Aging:** The wine is matured on its fine lees right up until bottling

**Varietal Blend:** 100% Sauvignon Blanc

**Tasting Notes:** The Coteaux du Giennois Blanc is rich and aromatic and combines the sweetness of the fruit with a lovely minerality.

**Serving Temperature:** Best when served chilled, at about 10-12°C

**Cellaring Potential:** 2-3 years

**Food Pairings:** Very pleasant and refreshing, this wine is excellent as an aperitif, with oysters and other shellfish