AP WINE IMPORTS

DOMAINE RAIMBAULT-PINEAU

Coteaux du Giennois Blanc

The Estate: A 13th-generation family estate in Sury-en-Vaux, 5 km from Sancerre, tracing its origins to Denis Raimbault, a vigneron born in 1610. Led today by Sonia Raimbault, the domaine farms 40 separate plots across the Sancerre, Pouilly-Fumé, Coteaux du Giennois, and Menetou-Salon appellations, producing Sauvignon Blanc and Pinot Noir on chalky-clay and pebbly limestone soils. Gravity-flow winemaking with native-yeast fermentation.

Location: Slopes of the Loire Valley, Coteaux du Giennois, France.

Soil: Clay-siliceous soil on the surface and a dry, limestone subsoil.

Varietals: 100% Sauvignon Blanc

Vinification: Fermented at low temperatures (14-16°C) in thermo-regulated stainless steel tanks. Fining with bentonite; traditional methods are used alongside modern techniques.

Aging: Matured on fine lees right up until bottling.

Tasting Notes: Rich and aromatic, combining the sweetness of the fruit with a lovely minerality.

Food Pairing: Aperitif, oysters and other shellfish.

Cellaring: 2-3 years

