Domaine des grandes Esperances



In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape varieties: a Chardonnay-dominant blend.

Soil: sourced from old vines grown on silica-clay soils.

Production technical data: we wait patiently until optimal ripeness is achieved. Hand picking allow us to select the grapes that have turned golden with the sun. After very gentle, slow pressing, the juice is racked then put into casks. Fermentation and maturing in casks that have been used for one or two wines lasts for eight months with regular stirring over the first few months so that the fine lees remain in suspension and further enhance the wine.

Tasting notes: fairly light-hued with a lovely pale gold colour. Precise nose showing notes of white flowers, citrus and juicy, yellow-fleshed fruits. The palate echoes the nose. It is very slightly fat and marked by a real tension that imparts drive and beautiful balance.

Perfect food pairings: scrambled eggs with shrimps, stuffed veals cutlets, mussels, basquaise piperade, fattened hen with yellow wine, prawns salad.

Serving temperature: 10 - 12°C





