



Domaine de la Couperie

Vin de Pays / Sauvignon Blanc – 2007 Vintage

Website: www.intvin.com

THE "PAYS NANTAIS" refers mainly to the region south-east of Nantes, close to the Atlantic Ocean. The main wine here is Muscadet (made exclusively from the melon de bourgogne grape variety) - a white wine that is light and dry, and often comes with the slightest spritz of carbon dioxide.

Grapes were introduced into the region of Nantes by the Romans 2000 years ago. The terrible winter of 1709, when the sea froze the length of the coast, destroyed the vineyards. The replanted vines were from the Melon variety of Bourgogne.

THE ESTATE The "Domaine de la Couperie" is a three generations domain (in the family since 1950) owned by Claude Cogné and his son Yann. It is composed of 80 acres of vines, totally covered with grass. The domain follows sustainable practices.

Domaine de la Couperie, was **one of the first domains to plant Sauvignon Blanc** in this region (Pays Nantais, close to the Atlantic Ocean, typically known as the home country of the Muscadet wine).

The soil, composed of clay, silt and limestone (terroir similar to Sancerre) is **very well suited to grow the Sauvignon Blanc grape**.

TERROIR Pays Nantais. Soil: Clay, silt and limestone. Area: 25 acres. Production: 9,000 cases per year.



GRAPE 100% Sauvignon Blanc

Sauvignon Blanc is a green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word *sauvage* ("wild") and *blanc* ("white") due to its early origins as an indigenous grape in South West France. It is now planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine.

Depending on climate, the flavor can range from aggressively grassy to sweetly tropical. Wine experts have used the phrase "crisp, elegant, and fresh" as a favorable description of Sauvignon blanc from the Loire Valley and New Zealand. Sauvignon blanc, when slightly chilled, pairs well with fish or cheese, particularly Chèvre. It is also known as one of the few wines that can pair well with sushi.

WINEMAKING 40% maceration on skins and 60 % direct pressing. Fermentation between 62 and 68°F. Maturing on the lees during 5 to 10 months.

TASTING NOTES Aromas of candied citrus, honeydew melon and freshly-cut grass. Subtle expressions of chalk and green melon with candied citrus and fennel. Very fresh. Lively and just plain fun to drink!

FOOD PAIRING Aperitif, seafood, fish, goat cheese.

