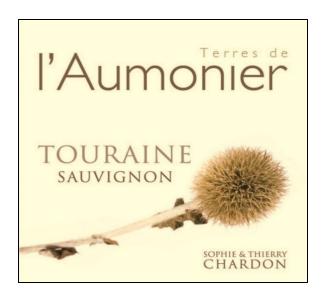
## Domaine de l'Aumonier Touraine





## **Touraine Blanc 2019**

Their 2019 sauvignon blanc is lovely... a complex blend of fresh lime, gooseberry, citrus zest, a fine base of chalky soil tones, just a touch of grassiness and a topnote of white flowers. On the palate the wine is bright, full-bodied, focused and complex, with an excellent core, zesty acids and a long, bouncy and quite classy finish. This has a load of personality for a Touraine Sauvignon Blanc.

89 pts- John Gilman, View from the Cellar, May-June 2021

Certified organic. 100% Sauvignon Blanc. 25-year-old vines on clay limestone. Three months on lees. RS 0.5 g/l. No malo. Gooseberries and passion fruit on the nose. Confident, open and expressive, with generosity of fruit and creamy curves outpacing the greener, keener flecks of lime and pith and nettle leaf. Broader and richer than most. But it also has a wonderful, cleansing lift through the nose, similar to what you get with wasabi or mustard powder, and that plays with the richness, giving it the lines and direction it needs. Fills all the spaces in the mouth and tingles in the corners. Delicious.

16.5 pts— Tamlyn Currin, Jancis Robinson, January 19, 2021

