

the wine trust

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Athletes du Vin

Owner: Cooperative / Négociant project

Country: France

Region: Loire Valley

Founded: 1999

Annual Production: 10,000cs

Description: Athletes du Vin is a cooperative négociant project involving a number of the top winemakers in the Loire Valley with the goal of producing wines that are representative of the appellations and varieties found along the Loire and offer compelling value. The wines are vinified by the members of the cooperative using either their own grapes or grapes produced by friends and neighbors in a minimalist and expressive style.

Wine Notes – 2020 Athletes du Vin Touraine Sauvignon Blanc

The young winemakers behind the Athletes du Vin cooperative négociant project are among the best-known and most respected Loire Valley vignerons of their generation, including Thierry Germain, Pierre Breton and Matthieu Vallee (of Chateau Yvonne). Using their own grapes or grapes grown by neighbors and friends, these superb winemakers vinify the wines in their own facilities, using their own expertise and minimal intervention methods. However, they share the goal of producing wines that both represent the varied terroirs of the Loire Valley and offer superb value for money. This delicious Sauvignon Blanc comes from 30 year old vines growing in the sandy clay soils of Touraine in the mid Loire Valley. Well-structured and balanced, with ample acidity, this classic Loire Sauvignon Blanc features tart apple, ripe pear, citrus and honeysuckle notes with a rounded mouthfeel, delicate acidity and a long, lingering finish.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	Loire / Touraine
Vine Age / Density:	30 year old vines on average
Production Volume:	3,500 cases produced
Vineyard Characteristics:	Sandy clay
Wine-Making / Vinification:	Hand-harvested, pneumatic-press, fermented in Inox stainless steel tanks to preserve fresh fruit flavors and minerality. Aged 6-12 months on lees in stainless steel, bottled immediately
Alcohol / Volume:	13.5%
Residual Sugar:	0.0 g/L
Acidity:	4.2 g/L