

LES GLORIES

Les Glories

SAUVIGNON BLANC 2023



Since 1921, Les Glories has honored French winemaking tradition, paying homage to the monks of the Middle Ages who preserved the vines and wine culture by cultivating the lands and advancing vinification techniques. As a guardian of this rich heritage, Les Glories celebrates the historical significance of the craft by curating a collection that embodies the essence of France's diverse terroir. With a steadfast commitment to both tradition and innovation, we meticulously select leading varietals sourced from the fundamental winemaking regions where they thrive, ensuring each bottle captures the unique character of its terroir.

By employing eco-friendly growing practices, mechanically tending to the soil, and encouraging grass growth between vines, sustainability is at the forefront of our mind. Our vineyard practices aim to boost biodiversity, enhance water systems, and minimize carbon footprint, all while building resilience against climate change.

Vines have been cultivated in Southern Touraine, Loire Valley, since the Middle Ages. To compensate for recent harvest shortfalls, a small percentage (limited to 15%) of Sauvignon Blanc from other regions is added. Blending, even in small proportions, with "Val de Loire" IGP means that the wine must be called "Vin de France" and we maintain the pure Loire Valley style in our Sauvignon Blanc.

Demonstrating a golden hue, this wine is fresh on the nose and expresses notes of citrus and tropical fruits. It's minerality and tartness are characteristics of an exceptional Sauvignon Blanc.



Vineyard & Winemaking Details

APPELLATION

Vin de France, Primarily sourced from Val de Loire, Loire Valley

VARIETAL

100% Sauvignon Blanc

VINE AGE

25-30 years

HARVEST DATES

September 2023

AGEING

Fermented in stainless-steel tanks and aged on the lees for 3 months before bottling, Spring release

ELEVATION

103 meters

