



LIONEL GOSSEUME  
Vigneron

CLIMAT  
N°2 VIN DE FRANCE BLANC 2011

Climat N°2 is a white wine that is the result of strict parcel selection and a harmonious combination of three grape varieties: Sauvignon Blanc, known worldwide, Menu-Pineau and Meslier Saint François, a rare, unheard of grape variety that has practically disappeared from the vineyard map. This old local grape variety has seen its territory nibbled away by the rising star, the Sauvignon. When Lionel took over the domaine he considered pulling up the tiny parcel of Meslier Saint François squatting amongst its more famous neighbours. However after trials in the winery, the results were startling and Climat N°2 was born.

### Technical information :

**Appellation :** Vin de France

**Colour :** white wine

**Grape varieties :** Meslier Saint François, Menu-Pineau and Sauvignon Blanc

**Alcohol :** 12,5%

**Residual sugar :** 1g/l

**Soil :** sandy soil of Sologne

**Age of vines :** 30-35 years old

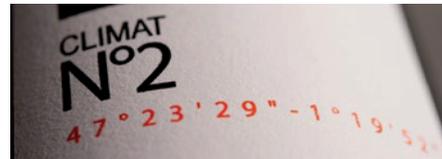
**Planting density :** 5900 vines/ha

**Yield :** 45hl/ha

**Fermentation :** low temperature fermentation over a period of 3 weeks

**Ageing :** 28 months in tank and barrel

**No of bottles produced :** 1500



### Serving advice :

Temperature: from 11 to 13°C

Drink from April 2014

### Tasting note from Henri Chapon

UK Sommelier of the year, Finalist at the European Sommelier Competition.

Henri Chapon : *"Don't be put off by the appellation Vin de France. The reason is quite simple, the Meslier Saint François was simply forgotten by the AOC and vin de pays authorities in the region! Lionel decided not to pull up the few vines on his domaine and instead used them for his top of the range wine. And thankfully he did, for the result is surprising and delicious. At first glance the golden hue explains the maturity of the wine. The nose of this wine, rich and ripe is marked by hints of acacia honey, baked apples and pain d'épice. On the palate it's clean, with a lovely aromatic complexity, a long finish, round and with very elegant honeyed notes, which really show the potential of Meslier Saint François. This wine needs to be tasted at least once in order to understand that providing yields are severely restricted, old grape varieties have the potential to produce great wines."*

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