

Jolie Folle Sauvignon Blanc

Val De Loire
France



JOLIE FOLLE = CRAZY BEAUTIFUL



Region

We have been working with the same co-op in the Pays-de-la-Loire since 2014. Grapes come from multiple vineyards located in the heart of the Loire Valley, near Les Caves de la Loire.



Soil and Climate

The Valley terroir is exceptionally diverse. Consisting of sandstone, schists and volcanic rock in the West, to clay, sand, and limestone in the East. The climate typically allows for hot summers, mild winters with plenty of sun exposure.

Winemaking

Grapes are pressed immediately and kept at 41-42 °C on fine less debourbage for 8 days. The wine is then cold fermented in stainless steel tanks for 11 days.



Vintage: 2023

Bottle Format: One Liter (1000ml)



6.8 (5oz) glasses

Grape Varietal: ● 100% Sauvignon Blanc

Taste Profile

Sight: Pale straw with golden hints of almost amber

Nose: Clean and crisp with vibrant notes of snap pea, green bean, and fresh cut grass. Underlying hints of salinity and grapefruit mingle with a subtle note of white peach blossom.

Palate: Sugar snap pea melts into grapefruit and lemon curd. Clean lemon-grass and salinity dominate the palate with a roundness of white floral aromas.

Food Paring: Crab-cakes, blue cheese, green vegetables

"Met with a vibrant array of freshness and acid that leads to a nice roundness on a lingering, dry finish."

-Christina Norman

PAIR WITH: LOVERS, FAMILY AND FRIENDS

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The coat of arms of Pays-de-la-Loire re-imagined as the "queens of Loire" which pays tribute to the matriarchs that held power in France during the 1800s. More women reigned in France during this time period than any other point in its history.