

2025 Les Grenettes

Domaine Beauséjour | AOC Touraine, Loire Valley, France

Domaine Beauséjour's Sauvignon Blanc comes off the hillsides of Noyers-sur-Cher and Saint-Romain-sur-Cher in Touraine, split between clay-limestone and sand over flint clay. Direct-pressed with no skin contact, then a slow fermentation and time on fine lees. The nose leads floral, lily and honeysuckle, then peach and lychee, with boxwood underneath.

VINTAGE

2025 was dry and sunny. Yields were down, but the juice came in concentrated.

TERROIR

On the hillsides of Noyers-sur-Cher and Saint-Romain-sur-Cher in Touraine, split between two soils: clay-limestone on one side, sand over flint clay on the other, which the domaine credits for the wine's power, breadth, roundness, liveliness, and freshness. Vines average 30 years old, farmed with natural grass cover and controlled yields.

WINEMAKING

Harvested by machine between August 20 and September 10, 2025. Direct pneumatic press, no skin contact, then a month-long fermentation at 68°F and aging on fine lees in stainless steel, 3 to 9 months. After a full blend of the tanks, the wine is bottled at the domaine on a rolling basis through the year.



serving temp
46–50°F

TASTING NOTES

Deep gold with a green cast, brilliant in the glass. An extremely fine nose recalling lily and boxwood, with honeysuckle, peach, and lychee. The palate is lively and supple at once, lingering and full through a long, flavorful finish.

FOOD PAIRING

Shellfish and sea fish
Asparagus, goat cheese, or on its own as an aperitif

varietals 100% Sauvignon Blanc

farming Sustainable

alcohol 12.5%

residual sugar 3.9 g/L

pH 3.22

acidity 7.3 g/L

SO₂ Free: 19 mg/L, Total: 93 mg/L

fermentation Stainless steel, direct pneumatic press, 1 month at 68°F

aging 3–9 months, stainless steel, on fine lees

