

Dupuis Ludovic

Sauvignon Blanc, 2014



ABOUT THE WINE

Dupuis Ludovic first planted Sauvignon Blanc grapes on his family's land, Domaine Les Mardelles, in 1995—about 2,000 years after the Romans introduced grapevines to France's Loire Valley. But Dupuis's wines hold up against the more venerable Loire wines. The vineyard sits in tiny Châtillon-Sur-Cher, in the heart of Touraine—one of the Loire's best areas for Sauvignon Blanc. Dupuis may be a relative newcomer, yet his wines taste as if he's an old pro.



DID YOU KNOW?

The Loire Valley is the only French wine region that produces every type of wine: red, white, rosé, dry, sweet and sparkling.

ABOUT THE REGION

The Loire Valley, called the Garden of France for all its vineyards, farms and orchards, is the perfect wine region. Several red and white grape varieties grow well here because the Loire River provides a moderating, cooling effect on what would otherwise be a warm region. This gives it an ideal climate for vines—especially Sauvignon Blanc.



Touraine, Loire Valley, France

AT A GLANCE

Variety: Sauvignon Blanc

Vintage: 2014

Vineyard: Domaine Les Mardelles

Oak: Stainless steel (no oak)

Alcohol: 12.5%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/16

TASTING NOTES

Dupuis Ludovic Sauvignon Blanc is classic in style—full of the fresh, zesty aromas and flavors that are synonymous with a Loire Sauvignon Blanc.

1) Look at the Color



▲
Light
yellow
with green
edges

2) Swirl & Smell



Green apple



Kiwi



Lime zest



Grass

3) Taste & Savor



TASTING TIP

Note that the wine doesn't smell or taste like grapefruit, which is more common in Sauvignon Blancs from New Zealand and South Africa.

4) PAIR AND ENJOY!



Zesty &
Tropical

Match this wine's symbol to a Blue Apron Meal

These vibrant wines often taste of passion fruit or citrus, sometimes accented with an herbaceous note. A fruity-zesty balance, a signature of Sauvignon Blanc, is what makes these wines delicious with goat cheese (a staple pairing in France's Loire Valley); the wine makes the cheese taste creamier.

More classic pairings:

Asparagus quiche | Fish & chips | Seared scallops