

Benjamin Delobel

Cuvée Exponentielle 2017



2019 Dubourdieu
Wine Trophy

Domaine Delobel, 2017
Cuvée Exponentielle,
Touraine, France

Domaine Delobel



➤ Creation 2014

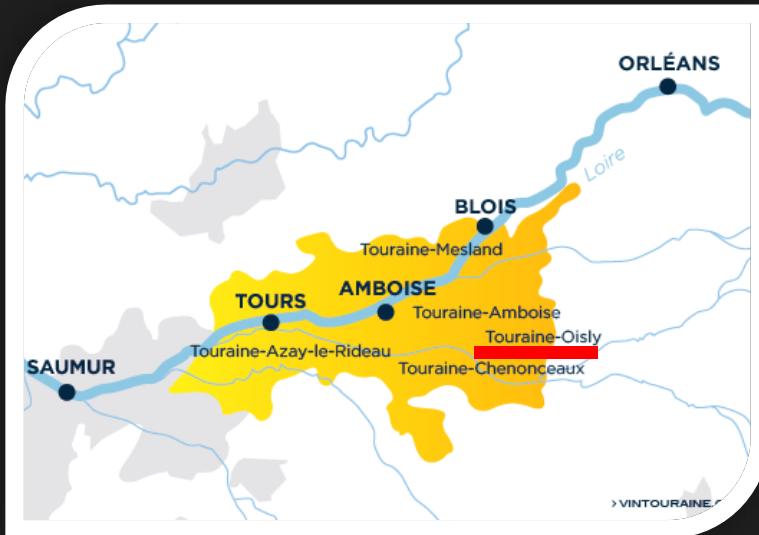
- AOP Touraine
- AOP Touraine Oisly

➤ 13 ha in Organic



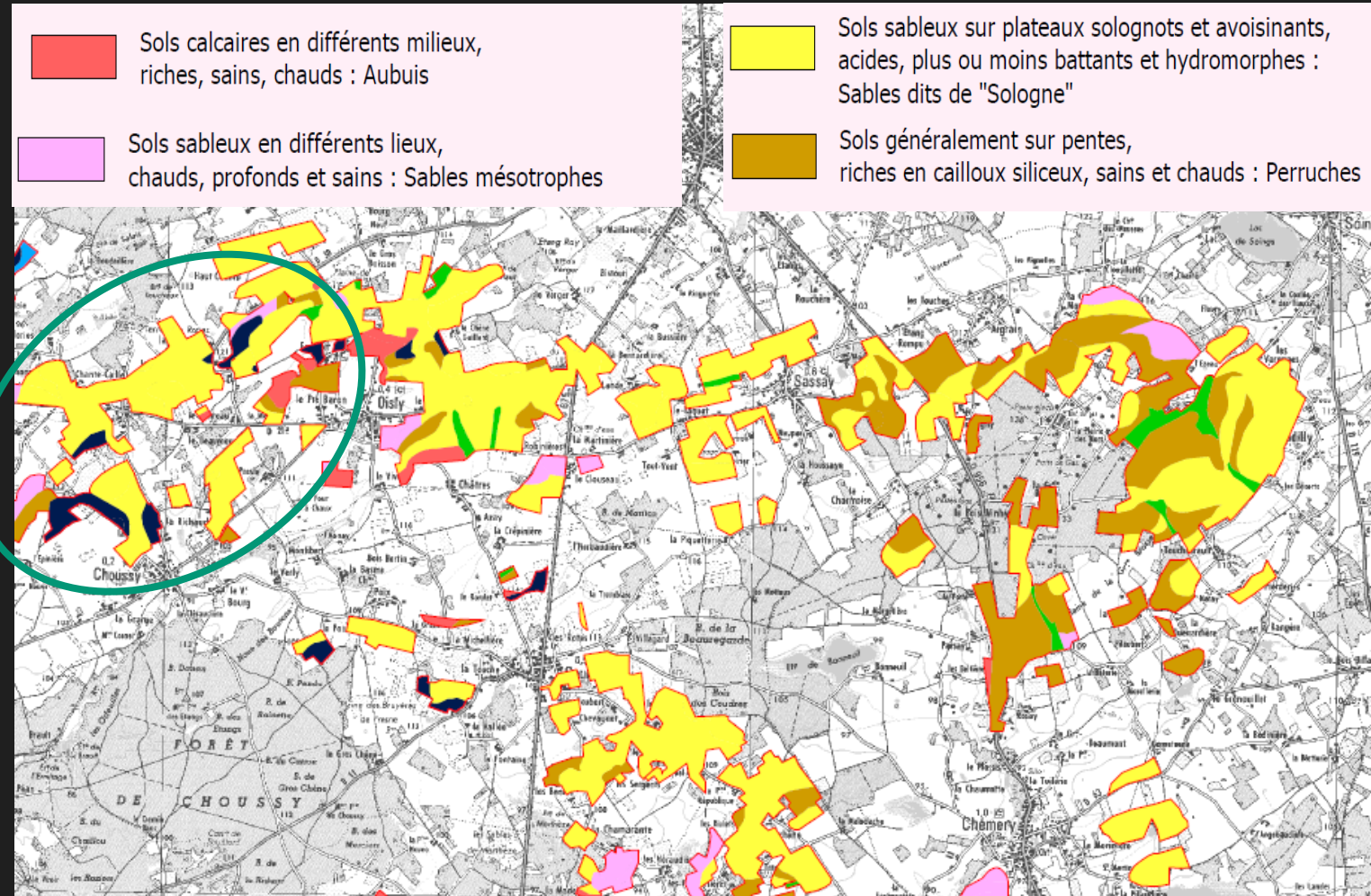
- 11 ha Sauvignon Blanc
- 2 ha Gamay et Pineau d'Aunis

➤ 1/3 planted 1965 massale selection



First Key : Exceptional Terroir

- **Sandy clay sol**
- **First graft Sauvignon in Loire Valley in XIX century**
- **AOP Touraine Oisly 2011**



First Key : Exceptional Terroir

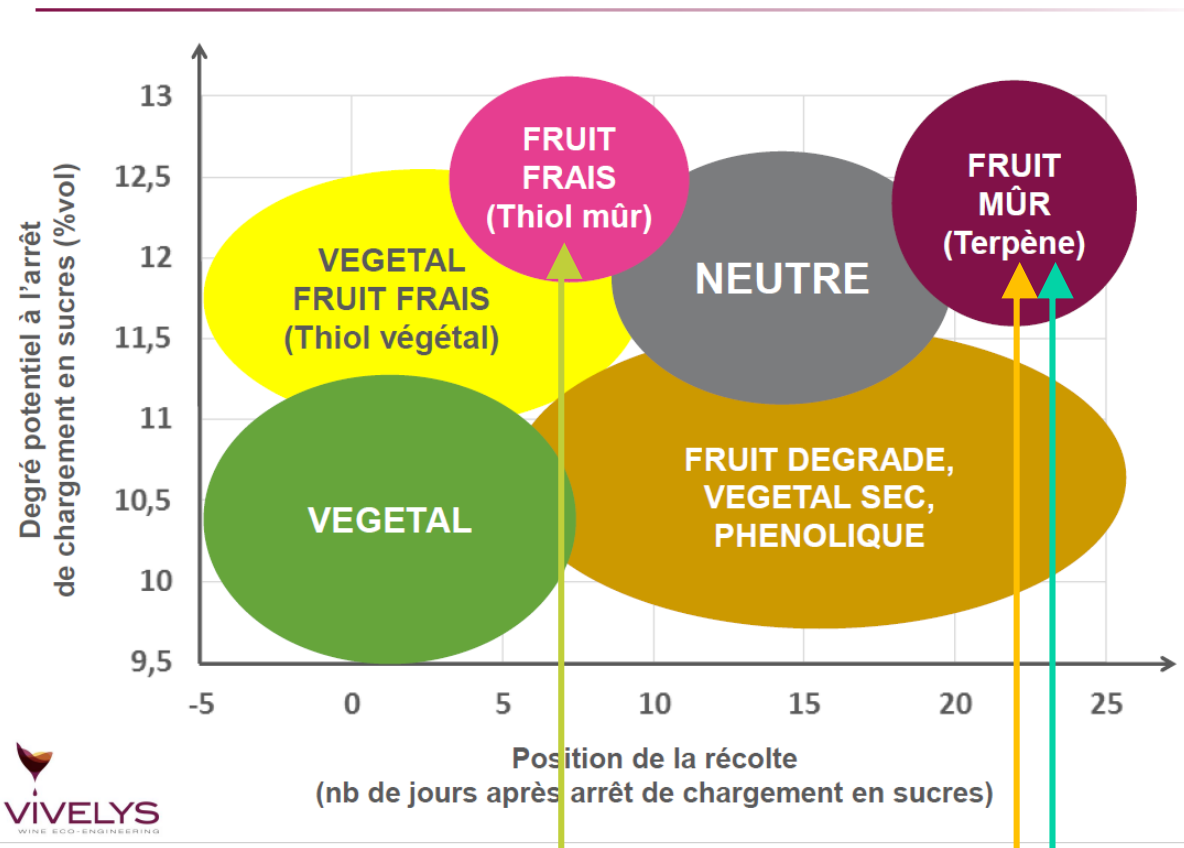


Second Key : Optimal Aromatic

➤ 2 peaks Thiol / Terpène

➤ Berry Tasting every 2 days

MODÈLES PROFILS RAISINS – CÉPAGES BLANCS



Angle Droit
B de Oisly
Exponentielle



Second Key : Optimal Aromatic

➤ Hand picking in cold T°C

➤ 1h30 central pneumatic press

➤ Neutral Gaz "N₂"

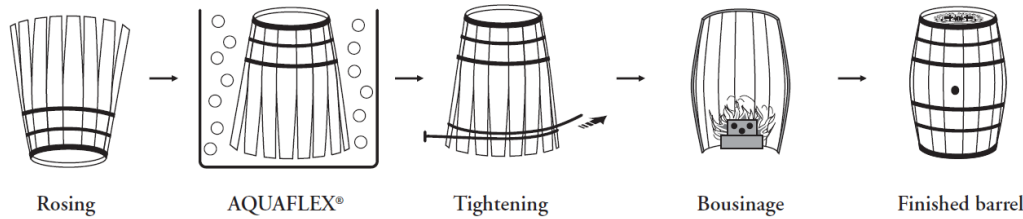
➤ cold stabling of must / 5-7 days



Last Key : The Exponentiel Barrel

➤ Aquaflex process for the barrel of 350 l

THE PROCESS



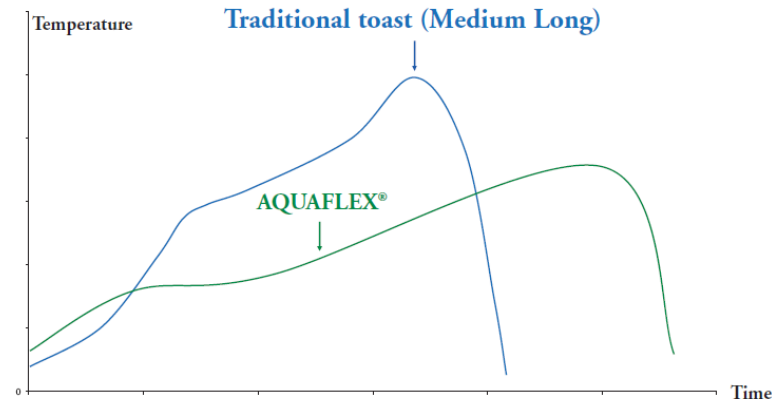
AQUAFLEX® PROCESS

AQUAFLEX® (tightening by soaking in water)

| Phenomenon | Benefits |
|---------------------------------------|--|
| Softening of fibers | → Increase in flexibility of the wood Easing the tightening process |
| Breaking down of tannins | → Reducing the astringency of the wood |
| Increasing the water content of wood | → Increase in the thermal conductivity Penetration of the heat |
| Evaporation of water during bousinage | → Evacuating the volatile substances of the wood Limiting the phenomenon of overheating |

IMPACT ON RISE OF TEMPERATURE

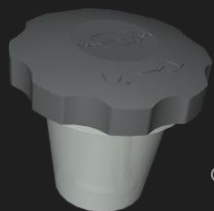
Surface temperature



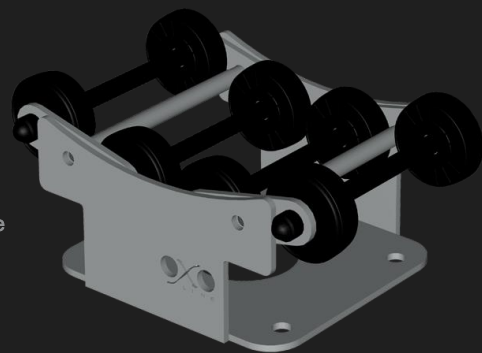
Decrease in the amount of substances resulting from the toast

Last Key : The Exponentiel Barrel

➤ Oxoline Process for stir the lies

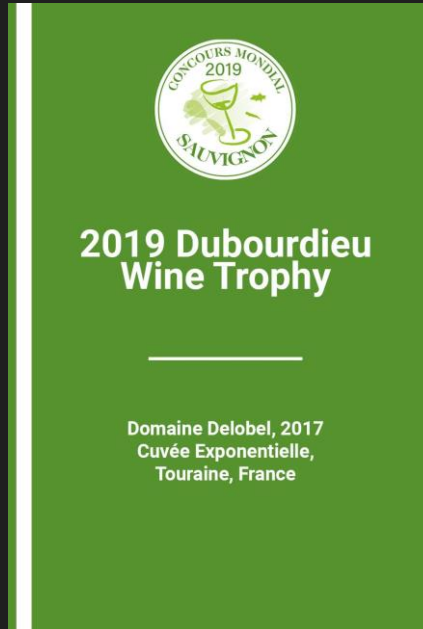


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Merci

