

Pascal Jolivet

Pascal Jolivet Attitude Blanc

Loire Valley, Loire Valley, France

2025



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 13

pH: 3.4

Residual Sugar (g/L): 2.59

Total Acidity(g/L): 3.84

Volatile Acidity(g/L): 0.3

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Pascal Jolivet Attitude Blanc is produced from Sauvignon Blanc grown in Chémery-en-Touraine. The vineyards are planted on limestone and clay soils mixed with flint, bringing together freshness, structure and mineral expression. This Loire Valley terroir gives the wine a clean, aromatic and accessible profile, while retaining the precision associated with Pascal Jolivet's low-intervention approach. It is a trade-friendly Sauvignon Blanc suited to by-the-glass listings and aperitif service.

Packaging Information

Barcode: 3490960200003

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are sorted after harvest, then vinified naturally in temperature-controlled stainless steel vats. The use of stainless steel helps preserve Sauvignon Blanc's floral and fruit-driven character, while temperature control protects freshness and aromatic precision. The wine is aged on fine lees for five months, adding gentle texture and balance before bottling. The result is a clean, dry and mineral Loire Sauvignon Blanc with clarity and lift.

Tasting Notes

Attitude Blanc is floral and elegant, with precise aromas of white fruit, citrus and subtle mineral notes. The palate is dry, fresh and direct, showing clean Sauvignon Blanc character with white peach, lemon and a lightly flinty edge. Light to medium-bodied, it has a crisp texture and balanced acidity, making it highly versatile. The finish is refreshing, mineral and neatly defined.

Food Pairing

Serve as an aperitif or pair with oysters, ceviche, white fish, goat's cheese, grilled prawns, asparagus salad or fresh seafood platters.