

SANCERRE BLANC

The typicality of the vintage

Alcoholic degrees :	14% vol
Grape :	100% Sauvignon
Average age of vines:	30 years
Terroir :	limestone « Caillotte »

Harvest:

Vineyard cultivated manually with total respect of the environment (HVE certified), without any insecticide or chemical weeding.
Mechanical Harvest.

Wine making process:

Grape selection before a slow and delicate pressing, cold stabilization to extract the best from the fruits, fermentation at 18°C, ageing on fine lees until bottling.

Tasting :

Light gold robe, aromas of white flowers and citrus fruits, roundness of the palate white fruit flavors with a fine and delicate mineral finish.

Service temperature :

Serve between 10 and 12°C.

Guarding time :

Drink now or within 3 to 5 years.

