

SANCERRE BLANC CUVÉE LES M.a.g.e.s.

M.a.g.e.s. : (Marylise, Alexandre, Guillaume, Elisabeth et Serge)

Is the acronym and signature of this family cuvee

Alcoholic degrees : 13,5 % vol
Grape : 100% Sauvignon
Average age of vines: 45 years
Terroir : Kimméridgian's marl

Harvest :

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

Harvest: by hand

Wine making process :

Grapes selection before a slow and delicate pressing, fermentation 18°C, then 12 months of ageing on fine lees. After another 6 months in bottles in our cellars, this vintage will be offered to you.

Tasting :

Pale gold robe, spring aroma (white flowers, impression of citrus and exotic fruits), on the palate, ripe sweet fruits prolonged by a tangy freshness.

Service Temperature :

Serve at 10-12°C.

Guard time:

5-7 years and more depending on vintages

