



Technical file

WHITE SANCERRE - CUVÉE EXCELLENCE

YEAR 2018

Area of the vineyard
1 hectare approximately

Terroir
Caillotes in Chavignol, place called "Les Bouffants"

Grape variety
Sauvignon

Average age of the vines
60 years old

Production
3500 bottles

Planting density
7,200 plants/ha

Viticulture
Guyot pruning. Uneven plot.

Vinification
Thanks to a manual harvest and particularly low yields (30 hl/ha), we obtain a harvest of superb quality. The grapes have a beautiful golden color and are very ripe, even slightly overripe. At the time of harvest, the grape juice is very fragrant, sweet, and develops very particular aromas reminiscent of those of the Muscat of Alexandria variety. After a light settling, the fermentation starts thanks to the development of indigenous yeasts and lasts from 3 weeks to 1 month. The maturation is traditional, in vats only. For about 9 months, the wine remains on fine lees, to be bottled just before the harvest of the following year.

Tasting
The robe is a deep gold. The aromas are complex and express all the maturity of the harvest. The nose develops delicate floral notes (acacia) as well as fruity and exotic notes. The mouth is round and ample with a long aromatic persistence and an exceptional finesse.

Food and wine pairing
As an aperitif to discover the full range of aromas, with scallops in sauce, fish tartar or even white meat with a cream sauce.

Tasting advice
Serve chilled but not too cold to avoid breaking the aromas (10°C). To be drunk within 4 to 5 years.

