



Technical file

# WHITE SANCERRE

YEAR 2020

Area of the vineyard  
6 ha

#### Terroir

Parcels of flint located in Sancerre, clay-limestone located in Chavignol and Saint-Satur and caillottes located in Chavignol.

Grape variety  
Sauvignon

Average age of the vines  
30 years old

Production  
24,000 bottles

Planting density  
7,200 plants/ha

#### Viticulture

Guyot and Poulssard pruning. Traditional cultivation, weeding, mowing and working the soil according to the age of the vines and the layout of the plot.

#### Vinification

Manual and mechanical harvesting. After a low pressure pressing, to extract the juice gently, the juice is settled before fermentation. Fermentation takes place with the indigenous yeasts of the grape and at low temperature to preserve the aromas of the grape variety. The maturation on fine lees lasts 8 to 10 months in stainless steel tanks. Each terroir is vinified separately and then blended before bottling. The very varied origin of the terroirs and geographical locations allows us to search each year for the best balance between the different vintages in order to obtain, during the blending, the best gustative result.

#### Tasting

The robe is pale gold. The nose is floral (white flowers: acacia) and mineral (gunflint). The mouth is full of minerality and roundness, we find the aromas of ripe fruits present in the nose. A delicately perfumed wine without exuberance with great finesse.

#### Food and wine pairing

As an accompaniment to fish or seafood.

#### Tasting advice

Serve chilled at 8 to 10°C. Drink within 4 to 5 years.

