



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



Giennois Blanc Terre de Marne – 2017

Terre de Marne : one place, one soil, one wine...
Displaying a bright yellow colour with green hues, Terre de Marne opens with a very pleasant nose, mixing lychee and papaya with hints of grapefruit.
Supple on entry to the palate, very smooth, with a finish that reminds us of the pleasantly acidic nature of the terroir.



A lovely, soft and very pleasurable wine.



FOOD PAIRING

Perfect original dishes and Japanese cuisine why not try it with molecular cuisine ?



*AOP Giennois Blanc
Centre Val de Loire
Terre de Marne*

PRESENTATION

THE VINTAGE

2017 is the latest in a succession of early harvests.

As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

SITUATION

Situated between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire River, with a continental influence from the east. It's planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly.

Coteaux du Giennois is a small and recent appellation, even if one can find archeological evidences of winegrowing in this region since the 2nd century.

In full expansion with authentic wines that reveal the originality of their terroir.

WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.

TERROIR

Terre de Marne comes from a plot of vines located in Pouigny. This vineyard produces authentic wines revealing the originality of its terroir, Kimmeridgian marl with small oysters.

VARIETALS

Sauvignon blanc : 100%