



# SANCERRE BLANC

*Freshness, Purity, Minerality*



## TERROIR

50% Flint, 50% Limestone.

## GRAPE VARIETALS

Sauvignon Blanc.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

## FOODPAIRING

At the aperitif with the Crottin de Chavignol or at the table with a beautiful fish in sauce..

## TASTING

8-10°, keep between 2 and 5 years.

« Our White Sancerre opens on a fine and precise nose. On the palate, the attack is ample, silky, greedy and fresh.