



NATURE

Sancerre

Intriguing, Exceptional, Natural



TERROIR

Clay-limestone.

GRAPE VARIETALS

Sauvignon blanc.

WINEMAKING

Delicate pressing of the grapes, the juice is settled for 36 hours. The alcoholic fermentation begins naturally under temperature control (15-18°C). The wine is matured on fine lees for a minimum of 18 months.

FOODPAIRING

To discover by himself!

TASTING

8-10°C, keep between 2 and 3 years.

« Character wine with an intriguing flavor profile, highlighting the pear to add complexity.