

## Cuvée du Connétable 2018

*Sancerre blanc - A tribute to Louis de Sancerre*

### The Constable of Sancerre

Louis de Sancerre is one of the great men of France's history: he was at once a companion in arms of Du Guesclin and a friend of King Charles V. In recognition of his merit and talent, he was appointed Marshal of France in 1368 and then Constable (i.e. Connétable) in 1397. This Cuvée pays tribute to this emblematic figure of the town of Sancerre. This wine boasts a strong personality, along the lines of the Constable: lively, frank, refined and complex. .

### The vineyard

Our vineyards are located within various districts of the appellation area: Sancerre, Bué, Crézancy, Thauvenay and Ménétreol. For this wine, we have chosen two parcels with clay-flint soils. Low yielding clones have been selected, thereby allowing for the production of high quality grapes. The soil is managed in view of nourishing the vines, thereby obtaining perfectly well-ripened and healthy fruit.

### From the vineyard to the cellar

**Grape variety:** 100% Sauvignon blanc

**Soils/Terroirs:** Parcel selection of the estate's old vines, well-balanced with very good exposure on a terroir boasting flint-stone and chalky-clay soils.

**Winemaking features:** Château de Sancerre's best parcels; old vines have been selected to obtain a crisp and opulent wine. The juice is chosen according to the following criteria: freshness, fruit and complexity. It is then clarified through settling in order to obtain plenty of finesse and vivacity. Afterwards the wine is placed in 400-l oak casks for fermentation purposes. The barrels are made from slightly toasted stave wood to conserve the balance between the oak and the wine. Stirring is carried out during the maturing phase to bring about roundness.

**Maturing period:** For 8 months in oak casks used once or twice before and then in stainless steel thermo-regulated vats for 3 months.

**Residual sugar:** 2,97 g/L

**Alcohol content:** 13,5% vol.

### Tasting notes

**Color:** Golden bright appearance.

**Aromas:** Expressive with aromas of pomelo, lemon and lime.

**On the palate:** Fruity with notes of apricot, yellow peach, and melted tannins. Cake, butter and a hint of grapefruit on the finish.

### Food pairing

Perfect with seafood, white meat, white fish, or even goat's cheese.

**Serving temperature:** From 14 to 16°C

**Ageing period:** 5 to 10 years

