

# Sancerre Blanc 2019

*Sancerre blanc - The expression of Sancerre's three terroirs*

## The wine

This Sancerre blanc is elaborated out of a blend of the appellation's three typical terroirs. Each terroir has its own characteristics. Flint-stone provides ageing potential and length on the palate with aromas evolving over time; the white soils offer roundness and strength; the Caillottes (hard limestone) and the Griottes (soft limestone) bring about structure, crispness and fresh fruity aromas.

## The vineyard

Our vineyards are located within various districts of the appellation area: Sancerre, Bué, Crézancy, Thauvenay and Ménétreol. The soil is managed in view of nourishing the vines, thereby obtaining perfectly well-ripened and healthy grapes.

## A word from the winemaker

The 2019 vintage is a well-concentrated year as the yields were limited. It boasts a high degree of ripeness with very well-balanced acid.

## From the vineyard to the cellar

**Grape variety:** 100% Sauvignon blanc

**Soils/Terroirs:** A combination of Sancerre's three typical terroirs - flint-stone, white soils, and small stones.

**Winemaking features:** The parcels are picked according to terroir, depending upon the maturing process. Each are made separately into wine in view of fully appreciating the citrus fruit notes offered by the white soils, the mineral notes delivered by the flint-stone and the well-ripened fruit provided by the structure of the clay-limestone. Thermo-regulated stainless steel vats are used to respect the initial expression of the terroir. Maturing on fine lees and regular stirring brings about complexity and finesse.

**Maturing period:** At least 6 months minimum on fine lees.

**Residual sugar:** 1,37 g/L

**Alcohol content:** 14% vol.

## Tasting notes

**Color:** Bright light yellow.

**Aromas:** Intense, with notes of white flowers, yellow-fleshed fruit, pear, vine peach and pineapples.

**Palate:** Nice balance between the mineral notes and the roundness. Very pleasant long-lasting aromas underscored by a crisp finish.

## Food pairing

Perfect as an aperitif or with seafood, fish or goat's cheese.

**Serving temperature:** From 10 to 12°C

**Ageing period:** 3 to 4 years

