



Jardins de Loire Sancerre 2021

TASTING NOTES

COLOR:

Pale yellow with green highlights

AROMAS:

Notes of broom flower, lime and lychee

PALATE:

Nice vivacity, we find citrus and flint notes

FROM GLASS TO PLATE

FOOD PAIRING:

Aperitif
Seafood
Goat cheese

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Dry white

GRAPE VARIETY: Sauvignon Blanc

WINE MAKING: Direct pressing then light racking before alcoholic fermentation in thermo-regulated stainless-steel vats (16°C)

MATURING: Matured for 6 to 12 months on fine lees

ALCOHOL: 12% vol

RESIDUAL SUGAR g/L: <2

REMY PANNIER
MAISON FONDÉE EN 1885