

SANCERRE BLANC

L'ORIGINAL

2015

Precision and elegance.

VINEYARD

Terroir: clay flint.

Grape variety: Sauvignon Blanc.

Surface area: 1.3 hectares.

Age of vines: 30 years.

Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild and rainy.

Spring: stormy, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST DATE

September 14th

WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in thermoregulated stainless-steel vats.

Aging: on fine lees in stainless-steel vats for 11 months.



TASTING

Appearance: pale gold hue, with light green highlights.

Nose: very expressive and fruity, with white flower and citrus fruit aromas and hints of flint.

Palate: full mouth from the start. Clean and sharp structure surrounded by an elegant creamy body. Linden, acacia and grapefruit aromas. Beautiful long and mineral finish.



WINE PAIRING

To be enjoyed with crustaceans, scallops with yuzu butter, sole with notes of ginger or a cream poularde.



ACCOLADES

Silver Medal:
Concours Mondial du Sauvignon

