

SANCERRE BLANC CUVÉE PIERRE ÉTIENNE 2016

The Lord, the Founder. Tradition and minerality.

VINEYARD

Terroir: clay flint.

Grape variety: Sauvignon Blanc.

Surface area: 0.8 hectares.

Age of vines: 35 years.

Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild and rainy.

Spring: some frosts, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST DATE

October 3rd

WINEMAKING

Harvest: mechanical.

Pressing: direct with pneumatic press and juice selection.

Settling: cold.

Fermentation: in fine grained oak barrels of the forests sourced near Bertranges and Saint Palais. One third of the barrels are renewed each year.

Aging: 11 months in barrels with regular *bâtonnage*, stirring of lees, then 10 months in vats.



TASTING

Appearance: yellow hue with golden highlights.

Nose: full and intense, with assertive mineral notes.

Palate: fullness sustained by a beautiful tension where yellow fruits bring their complexity. The finish reveals a beautiful minerality with saline hints. A wine of distinguished precision.



WINE PAIRING

Enjoy with a plate of sea urchins, scallops with lime zest, sweetbread, nut-crusted lamb rack or simply with a cheese plate of Chavignol or Comté AOP.



ACCOLADES

Gold Medal:

Sakura Japan Women's Wine Awards 2020

94/100: Wine Enthusiast 2020

