

# SANCERRE BLANC

## LA GRANDE CHATELAINE

### 2016

The Dolphin, a grand white wine from Loire. Precision and complexity.

#### VINEYARD

**Terroir:** "Caillottes".  
**Grape variety:** Sauvignon.  
**Surface area:** 2.4 hectares.  
**Age of vines:** 35 years.  
**Reasoned agriculture:** mechanical weeding, tillage.



#### CLIMATE CONDITIONS

**Winter:** mild and rainy.  
**Spring:** precipitation, cooler periods and white frost.  
**Summer:** high temperatures.  
**Autumn:** Indian summer.



#### HARVEST DATE

October 7<sup>th</sup>

#### WINEMAKING

**Harvest:** mechanical.  
**Pressing:** direct with pneumatic press and juice selection.  
**Settling:** cold.  
**Fermentation:** in fine grained oak barrels, sourced close to the forests of Bertranges and Saint-Palais.  
**Aging:** 11 months in barrels with regular *bâtonnage*, stirring of lees, then 10 months in vats.



#### TASTING



**Appearance:** yellow hue, gold highlights.  
**Nose:** intense and solar, with notes of yellow peaches and mirabelle plums, sustained by a touch of oak.  
**Palate:** ample, where yellow fruits offer richness and complexity. Beautiful assertive structure granting an elegant unison of oak and fruit. A rich bursting finish, extending length.

#### WINE PAIRING



The complexity of this wine will go marvelously well with dishes such as burbot with saffron, citrus capon, and some cheeses, like an aged Comté.

#### ACCOLADES



Silver medals:  
Concours Terre de vins 2020  
Concours Mondial du Sauvignon 2020

92/100: Wine Enthusiast 2020

