

SANCERRE BLANC LE MONTARLET 2019

A selection of young vines from a predominantly flint terroir.

VINEYARD

Terroir: clay-limestone.
Grape variety: Sauvignon.
Surface area: 22 hectares.
Age of vines: 25 years.
Reasoned agriculture: mechanical weeding, limited inputs.



CLIMATE CONDITIONS

Winter: mild and rainy.
Spring: some frosts, precipitation and high temperatures.
Summer: heat and drought.
Autumn: Indian summer.



DATE OF HARVEST

September

WINEMAKING

Harvest: mechanical.
Pressing: direct with pneumatic press and juice selection.
Settling: cold.
Fermentation: in thermoregulated stainless-steel vats.
Aging: in stainless-steel vats.



TASTING

Appearance: pale golden color with green highlights.
Nose: potent, evoking white flowers and citrus notes.
Palate: gives a beautiful elegance with freshness where tropical and citrus fruits fill the palate.



WINE PAIRING

This wine will go marvelously with a beautiful platter of seafood, crustaceans or grilled fish. It can also be paired with a calf's head dish, finishing with a Chavignol AOP cheese.

