

SANCERRE BLANC

This type of Sancerre comes from old Sauvignon vines planted on the famous flinty hillsides of Saint-Satur, covering the easternmost part of the Sancerre region.



GRAPE VARIETY

Sauvignon blanc

TERROIR

Flint

WINEMAKING

Vinified in temperature-controlled stainless steel vats, this wine is aged on its fine fermentation lees, which are regularly put back into suspension by stirring for over 6 months.

TASTING

This white Sancerre has aromas of gunflint and a spicy bouquet, powerful in fruit and body, reminiscent of Sauvignon flowers and vine sap. With an exemplary balance, finesse and harmonious expression, it develops all its elegance as it matures in bottle.



Food pairing

Unrivalled as an accompaniment to noble products of the sea.



Service temperature

12°F



Ageing

3 to 5 years

AWARDS

2021 - TOP 100 Wine Spectator

2019 - 90 pts - Wine Enthusiast

2019 - ** - Guide Hachette

2018 - 90 pts - Wine Enthusiast

2017 - 90 pts - Wine Spectator

2016 - 90 pts - Wine Enthusiast

2015 - 90 pts - Wine Enthusiast