

# SANCERRE BLANC



## VINEYARD

Organically grown and planted at high density on the flinty hillsides of Saint-Satur, on the left bank of the Loire.

Age of vines: over 35 years.

## GRAPE VARIETY

Sauvignon Blanc

#### TERROIR

Flint

# WINEMAKING

Vinified in temperature-controlled stainless steel vats, this wine is aged on its fine lees for 6 months.

#### **TASTING**

Served at  $12^{\circ}$ C, this wine, with its flinty aromas and fruity bouquet, is reminiscent of Sauvignon flowers and vine sap. With exemplary balance, it expresses itself with finesse and harmony.



#### Food pairing

Roasted St-Pierre with fennel Sole fillets with chanterelle mushrooms and garlic cream Farmer chicken with truffles



## Service temperature

12°C / 53°F



#### Ageing

3-5 years

#### **AWARDS**

2023 - Wine Enthusiast - 90 pts

2023 - Wine Spectator - 90 pts

2023 - Guide Hachette - 1 star

2023 - James Suckling - 92 pts

2021 - Wine Spectator - 90 pts TOP 100

2019 - Wine Enthusiast - 90 pts

2019 - Guide Hachette - 2 stars