

# **DOMAINE MICHEL VATTAN**

## **Cuvée L.O.**

### **Sancerre**

#### **Technical information**

**Country:** France  
**Region:** Loire Valley  
**Appellation:** Sancerre  
**Grape Variety :** 100 % Sauvignon Blanc  
**Terroir :** Kimmeridgian marls  
**Age of the vines :** 60 to 80 years

#### **Vinification**

Use of neutral yeasts. Temperatures between 60.8° and 64.4°F at the end of fermentation to slow down yeast activity. Fermentation lasts 5 weeks. Stirred daily during fermentation then aged for one year on fine lees adds complexity and finesse to the wine.

#### **Tasting notes**

Golden yellow in colour tinged with green. The initial hit on the nose is dried fruit and candied citrus opening up to creamy notes. The palate starts off bold, full-bodied to well-balanced with notes of menthol, rhubarb, and quince paste.

#### **Wine pairing:**

White meat and red roasted meat and cheese.

