

DOMAINE DE ROME

White

Sancerre

Technical information

Country: France
Region: Loire Valley
Appellation: Sancerre
Grape Variety : 100% Sauvignon
Terroir : 90% clay and limestone; 10% calcareous stony ground
Age of the vines : 25 years

Vinification

The grapes are pressed immediately after harvest. The must is transferred in a stainless tank and cooled between 50 and 59 degrees F for 4 or 5 days. Then we add naturally selected yeasts. Fermentation during 3 weeks. At the end of fermentation, we adjust sulfites and we wait for sedimentation of wine lees. In January, we move clear wine and blend all the tanks. We filter before bottling. 3 month hold between bottling and first tasting.

Tasting notes

Fresh and elegant on the nose, dominated by citrus fruit. The opening impression on the palate is clean, developing fruitiness and richness.

Best to Drink:

3 to 5 years

Wine pairing:

During the first 6 months, this wine serves as vibrant aperitif; later it nicely accompanies a platter of seafood, or a shellfish salad. It will also reveals the subtelties of cold fish dishes.

