

# DOMAINE MICHEL VATTAN

M.K.

Sancerre

## Technical information

**Country:** France  
**Region:** Loire Valley  
**Appellation:** Sancerre  
**Grape Variety :** 100 % Sauvignon Blanc  
**Terroir :** Kimmeridgian marls  
**Age of the vines :** 45 years



## Vinification

The grapes are sorted and pressed. Temperatures are maintained at 60°F. Aged on fine lees for 5 months and stirred twice.

## Tasting notes

Color: pale gold with silver highlights. A feline, grassy, gooseberry nose with a soft, open palate. Slightly bitter on the finish but there is a nice weight and concentration here and textured fruit to drive the palate. This is energetic with good potential to improve in bottle.

## **Wine pairing:**

White meat and red roast meat, cold cuts, grilled meats, and cheese.