

DOMAINE DE ROME

Champ Pendu

Sancerre

Technical information

Country: France
Region: Loire Valley
Appellation: Sancerre
Grape Variety : 100% Sauvignon
Terroir : clay and limestone
Age of the vines : 30 years

Vinification

The grapes are pressed immediately after harvest. Then transferred in a stainless tank and cooled at a temperature between 50 and 59 degrees F for 4 to 5 days. We then add naturally selected yeasts. Fermentation happens during 3 weeks. At the end of fermentation, we adjust sulfites and wait for sedimentation of wine lees. The wine is filtered before bottling.

Tasting notes

This Sauvignon Blanc has precision, depth and clear-cut minerality.

Best to Drink:

3 to 4 years

Wine pairing:

After 12 to 18 months, it starts to be interesting by its complexity and becomes a wine of meal par excellence. Great with meat or chicken.

