

DOMAINE MICHEL VATTAN

Cuvée Argile

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.