

AOC SANCERRE WHITE

LE PARADIS SINGLE VINEYARD

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »



Terroir

This hillside plot, located very close to the Piton de Sancerre, is around 60 years old, south-east facing and is part of a great limestone terroir. Our estate is now certified High Environmental Value (HEV) level 3. Thanks to regular ploughing and careful growing methods respecting the terroir and the vine, the Sauvignon grape variety offers us the unique expression of a very fine Sancerre. We therefore harvest healthy, fragrant grapes with the aim of obtaining a high-quality, well-controlled harvest destined for long barrel ageing.

Winemaking

Meticulously harvested at perfect maturity, a vibrating table brings the grapes to the press. After slow and gentle pressing at low pressure, the juice runs off by gravity into the tanks to be settled. The larger impurities are naturally settled at a cold temperature for 12 to 16 hours, allowing the clear juice to be racked off afterwards. This then undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks at temperatures between 15 and 20°C. In order to develop its full potential, this wine is aged for 12 months in 228-litre barrels previously used for 2 and 3 fills.

Tasting notes

Minerality and density are the hallmarks of this Sancerre Le Paradis. On the nose, one navigates between grapefruit, hawthorn, fresh herbs and white pepper. The wine is plump and fleshy on entry to the palate, which is followed by tension over the saline, chalky structure that tightens and stretches the wine. A great vertical wine, with tremendous scope.

Food pairing

Purity, singularity, mastery: this is an elegant, distinguished Sancerre. Served between 10-12 C, this wine will pair nicely with a scallop risotto or a Blanquette of monkfish tail.

Certified HVE

