

AOC SANCERRE WHITE

SILEX

SELECTION TERROIR

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



Terroir

The Silex wine is the selection of our old vines planted on the clay-flint hillsides of Ménétréol-sous-Sancerre and Sancerre. Grown sustainably without herbicides, this rare terroir gives the wine remarkable ageing potential. Their south/south-east exposure ensures that these hillsides enjoy optimal sunshine every year. We use organic fertilisers to limit yields and vigour. Everything possible is done to ensure the grapes reach perfect maturity.

Winemaking

Harvested at perfect maturity and rigorously sorted, a vibrating table then takes the grapes to the press. After a slow and gentle pressing at low pressure, the juice runs off by gravity into the tanks to be settled. The larger impurities are naturally decanted 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. The wine is then aged on its fine lees for 5 months in order to develop its full potential.

Tasting notes

A clear pale-yellow hue, with fresh, floral and mineral notes on the nose. This wine is concentrated, balanced and lively on the palate, giving a lovely sensation of freshness with great aromatic persistence.

Food pairing

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality.

Served between 10 to 12 C to accompany a gourmet meal. Goes well with shellfish, lobster à l'Armoricaine, or trout with almonds.

Certified HVE

