

AOC SANCERRE WHITE

TERRES BLANCHES

SELECTION TERROIR

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



Terroir

Spread across three superb plots, our vines have an average age of about 30 years. Situated on a south-east facing hillside, the grapes mature progressively and consistently. Grown sustainably for more than 20 years, every year we try to evolve our growing techniques. This terroir's typicity is thanks to the great clay-limestone slopes, called "Terre Blanches" by the locals, which deliver complex, structured and round wines. Our Sauvignon variety finds its true home in this type of soil.

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. The wine is then aged on its fine lees for 5 months in order to develop its full potential.

Tasting notes

A pale-yellow colour with golden tints. On the nose, fresh and floral fragrances combine with dry fruit aromas. On the palate, the wine is soft with a lovely volume that conserves a certain vivacity. Freshness and richness perfectly combine to give this wine good balance and lovely 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 special meal. Superb with langoustine, poached pike with butter white, or fatted chicken with a morel sauce.

Certified HVE

