

SANCERRE 2022



The Vines :

Sancerre AOP, these 30 year old vines are grown in the village of Vinon.

Variety :

Sauvignon Blanc

Terroir :

100% percent of these vines are planted on dry, chalky rocks called "caillotte". These vines are cultivated in a well thought out manner which provides a maximum of respect for the ecosystem and the environment.

Vinification :

Concrete tanks are used, not oak barrels, in order to preserve the complexity of the aromas. Aged on fine lees.

Tasting Notes :

This intensely aromatic Sauvignon Blanc is easy to drink. It boasts notes of citrus and grapefruit with mint and peach flavors. Crisp finish.

Food Pairings:

Very food friendly. Goes especially well with seafood, spicy foods and vegetables.