

La Légende de St-Martin - Cuvée Prestige

SANCERRE 2024

100% SAUVIGNON BLANC



A STORY...

Legend says that, during the 4th century, a monk named St-Martin was having a nap in the Loire vineyard, closed to the village of Sancerre. His donkey started to eat the vines while his master was sleeping. The following year, these same vines would produce more and better grapes. Since then, pruning has become a tradition.

GRAPE

Sancerre is part of the «central vineyards» of the Loire Valley, named not because they are in the center of the Loire but rather because they are nearly in the center of France. Vineyards planted on the hills around Sancerre are on south facing slopes at altitudes between 655 and 1,310 feet (200–400 meters). Closer to the city of Sancerre the soil picks up more gravel mixed with limestone and tends to produce more light bodied wines with delicate perfumes. «Sauvignon Blanc» characteristic's are freshness and aromas, a dry and fruity wine.

WINEMAKING

Harvested at full maturity, the grapes are pressed immediately in our cellars. After a slight settling, the must fermented in stainless steel tanks equipped with thermo-regulation preserve the aromas called «primary». Before bottling, the wine is clarified in a cold room for 8 to 10 days for clarification by the cold, a practice used since 1977.

TASTING

The White Sancerre wine is at its best at a temperature of 8 to 10° C depending on the season - enjoyed cooler in summer. This is a wine to be consumed relatively young, its freshness and its aromas evolve after 4 or 5 years. The Sancerre Blanc is popular as aperitif, but matches also very well with delicate dishes of seafood, fish and strong cheeses.

Domaine Fleuriot & Fils - Vignerons à Sancerre