



Sancerre 2024

Area of production : Val de Loire

Appellation : A.O.C Sancerre

Vineyard : 16 ha

Grape variety : 100% Sauvignon blanc

Soil: Clay, limestone and flint

Age of the vineyard: 30 to 50 years old

Alcohol per Volume: 13.00%

The Domain covers 16 ha with 12,5ha planted with Sauvignon Blanc and 3,5 ha of Pinot noir. The particularity of our white Sancerre is a blend of the 3 main soils of Sancerre

The white clay soil gives fat, strong and structured wines

Hill slopes with limestones are giving fruity wines with nice floral aromas.

Silex on dry lands facing the Loire valley are giving wines with Sancerre typical stoned flavour and minerality.

Each terroir is vinified alone in steel temperature controled tanks. Wines are staying on lees till April the year after.

Blending and bottling is done after that.

2024 vintage : A mild winter which helped the flowering to beging early April. July is very dry and the vineyard suffers a little bit..but helps to fight naturally against all diseases. End of August, rain helped to finish the maturation of the grapes. They become fat and sugar concentration went up. Acidity is stable, everything looks fine for harvest ! Very nice quality !

Tasting Notes: Fresh and sharp, this wine is has some nice citrus aromas, fresh black currant buds as well as fresh white fruits. A nice minerality. Goes very well with sea food in general and also with a nice goat cheese such as the famous "Crottin de Chavignol", produced in the area