

SANCERRE

APPELLATION SANCERRE CONTRÔLÉE



DOMAINE NAUDET

Jean & Michel

PROPRIÉTAIRES-VIGNERONS



Les Egrots, SURY-EN-VAUX (18300)

Téléphone : 02 48 79 40 07

SIRET : 333 392 728 00015

APE : 0121Z

Identifiant TVA : FR 41 333 392 728

N° ACCISES : FR 093064 E 0071

Email : sceynaudetm@wanadoo.fr

Wine Description

SANCERRE « SILEX » :

Grape Variety : Sauvignon Blanc.

Soil : Silex

Age of the Vineyard : 30 years

Density : 6 600 vine plant/ha

Yield : 60 HI/ha

Production surface : 50 ares

Volume : 4 400 bottles

Winemaking: Long, gentle pressing, cold stabilization for 5 days at 7°C followed by settling. The must is then transferred to temperature-controlled tanks and barrels. Fermentation takes place at a low temperature of 16°C, finishing at 18-20°C for approximately 15 days.

Aging: 18 months in stainless steel tanks and 12 months in oak barrels (10%) on the lees, followed by racking and blending.

Tasting: A golden color, a highly intense nose with notes of flint and citrus, a structured palate with a beautiful length and intense aromas of minerality and citrus.

Food pairing: Pairs very well with oysters, shellfish, poultry in sauce, and Crottin de Chavignol cheese.