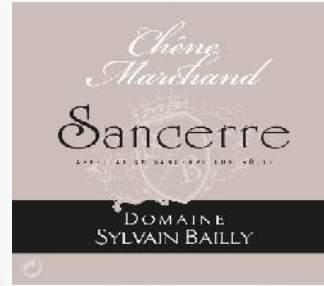


TECHNICAL SHEET

2018

SANCERRE BLANC
CHÊNE MARCHAND



VINEYARD CHARACTERISTICS

- Location: Bué, in the special place called "Chêne Marchand".
- Variety: 100% Sauvignon.
- Soils: Geological foundation dating from the Jurassic formation, in the secondary era. 100% limestone "Caillottes".
- Plantation density: 6500/7000 vine stocks per hectare.
- Growing practices: Integrated viticulture. Whole soils worked. Simple Guyot or Poussard pruning.

WINE CHARACTERISTICS

- Still and dry
- Appellation d'Origine Contrôlée Sancerre
- Designation name: Sancerre blanc Chêne Marchand 2017
- Harvest period: September 13-15, 2018
- Capacities: 75cl.

VINIFICATION

- Rigorous sorting on a table
- Harvest transfer by conveyor belt
- Pressing
- Press juice treated separately

- Static settling of the must from 24 to 48 hours
- Alcoholic fermentation in thermo-regulated vats
- Ageing on fine lees
- Racking at the end of April 2019
- Filtration with Kieselgur
- Bottling at the beginning of May 2019

TASTING

- Eye:** Pale gold, clear and luminous.
- Nose:** Citrus fruits, fine mineral notes, pleasing floral touch.
- Mouth:** Fresh, balanced. Ripe white fruits flavours and acidulous notes bringing tonicity. Lingering finish.

OUR RECOMMENDATIONS

- Serving temperature: 9-11°C.
- Ageing potential: from 3 to 6 years.
- Serving suggestions: aperitif, Pike cooked in sauce, scallops with morel mushrooms cream.