

TECHNICAL SHEET

2017

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 15, 2017*
- *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 March 2017*
- *Filtration with Kieselgur*
- *Bottling on May 2018*

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.*