

TECHNICAL SHEET

2017

SANCERRE BLANC
PRESTIGE



VINEYARD CHARACTERISTICS

- Location: on the villages of Bué and Amigny.
- Variety: 100% Sauvignon.
- Soils: Geological foundation dating from the Jurassic formation, in the secondary era. 80% limestone soils, 20% clay-limestone.
- Plantation density: 6500/7000 vine stocks per hectare.
- Growing practices: integrated viticulture. Worked soils. Simple Guyot or Poussard pruning.

WINE CHARACTERISTICS

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

VINIFICATION

- Harvest transfer by conveyor belt
- Pressing
- Last press juice are eliminated
- Static clarification of the musts during 24 to 48 hours

- Alcoholic fermentation in thermo-regulated vats and 600 liters oak barrel
- Ageing on fine lees
- Racking : December 2018
- Not filtered
- Bottled from January 2019

TASTING

- L'œil :** Pale gold, clear and bright.
Le nez : Fruity, mineral, subtle white flowers aromas, peach and vanilla notes.
La bouche : Round and unctuous, honey notes with a mineral character. Lingering finish.

OUR RECOMMENDATIONS

- Serving temperature: 9-11°C.
- Ageing potential: from 4 to 8 years.
- Serving suggestions: Gastronomic wine. Lobsters and fish in cream sauce. Nice pairing with Foie-gras.