

Technical Sheet



2022

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 6 & 7, 2022
- 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: end of July 2023
- Not filtered
- Bottled: end of October 2023

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.