

TECHNICAL SHEET

2016

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: October 5 and 6, 2016
- 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 in May 2017
- Not filtered
- Bottled from November 2017

TASTING

- Eye:** Pale gold, clear and bright
Nose: Fruity, mineral, subtle white flowers aromas, peach and vanilla notes
Mouth: 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. Lobster and fish in cream sauce. Nice pairing with Foie-gras.