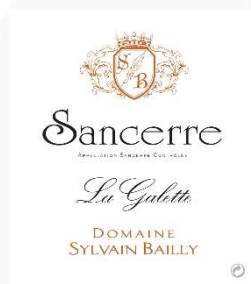


# TECHNICAL SHEET

2017

SANCERRE BLANC

LA GALETTE



## VINEYARD CHARACTERISTICS

- Location: 65% in Bué and also in Sancerre, Amigny, Crézancy and Montigny.
- Variety: 100% Sauvignon.
- Soils: Geological foundation dating from the Jurassic formation, in the secondary era.  
70% limestone soil (named "Caillottes"), 30% of clay-limestone soils (named "Terres Blanches").
- Plantation density: 6500/7000 vine stocks per hectare.
- Growing practices: integrated viticulture. 70% of our vineyard is planted with grass. Fractional or total hoeing depending on the parcels. Simple Guyot or Poussard pruning.

## WINE CHARACTERISTICS

- Still and dry
- Appellation d'Origine Contrôlée Sancerre
- Designation name: Sancerre blanc La Galette
- Harvest period: from September 11 to 21, 2017
- Capacities: 37.5cl, 75cl, 150cl

## 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 in February 2018
- Filtration with Kieselgur
- Beginning of the bottling on April 2018

## TASTING

- Eye:** Very pale yellow, shiny robe.
- Nose:** Complex nose with white flowers aromas, citrus and minty notes.
- Mouth:** fruity and floral, with a nice freshness. Long finish.

## OUR RECOMMENDATIONS

- Serving temperature: 9-11°C.
- Ageing potential: from 3 to 5 years. Primary pleasing aromas during the first 2-3 years.
- Serving suggestions: aperitif, fish ( river Loire Salmon in particular), shellfish and seafood. Goat cheese (Crottin de Chavignol).