

A white Sancerre with the crispiness and elegance typical of the appellation, which reveals aromas of grapefruit and white flowers, and an appetizing and persistent finish.



SANCERRE BLANC « Grande Réserve »

TERROIR: Chalky clay

BEST SERVED AT: 11-12°C (51-53°F)

AGEING POTENTIAL: 2 to 5 years

VITICULTURE & TERROIR

- Vines grown on a terroir of **clay** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre
- The limestone gives the wine its backbone, while the clay gives it flesh
- Voluntarily low yields, with **high density cultivation** and **grassing** of the inter-rows
- Use of **organic fertilizers** only

WINEMAKING

- **Gentle and slow pressing** as soon as the harvest is received to preserve the aromatic potential of the grapes
- **Natural cold clarification** of the must
- Fermentation in **stainless steel tanks** (16 to 19°C)
- **Maturing** on fine lees for **5 months**

PAIRING

The « Grande Réserve » is a perfect match for fish, white meats or fresh cheeses.

Our gourmet suggestions

- *Asparagus soup ;*
- *Plate of oysters ;*
- *A warm goat cheese salad (Crottin de Chavignol)*

TASTING

- Eye** Gold with green highlights
- Nose** Grapefruit, pineapple, white flowers, boxwood notes
- Palate** Chiseled and full-bodied, it has a crisp fruitiness and a persistent finish.

A generous wine that offers an expressive and typical bouquet combining grapefruit, pineapple, white flowers and boxwood. The palate is well-chiseled and reveals richness and fullness, complexity and length. Its persistence and harmony come from the exposure and quality of its terroir of limestone clays.

AWARDS & ACCOLADES

2021	Concours Mondial du Sauvignon	SILVER
2018	Wine Spectator	89 pts
2018	Wine Enthusiast	90 pts
2015	Concours mondial de Bruxelles	GOLD