

## SANCERRE BLANC LA CÔTE DES MONTS DAMNÉS

KIMMERIDGIAN MARLS



*“Concentrated and well-balanced, this wine offers an authentic and fleshy Sauvignon blanc.”*



### VITICULTURE & TERROIR

La Côte des Monts Damnés is a very steep south and south-west facing slope in Chavignol composed of Kimmeridgian marls (a soil made up of fossilized seashells and clay). This terroir gives roundness, deepness and a great longevity to the wines. It's one of the best plot in Sancerre and since the 11th century, noblemen would argue just to possess a small parcel.

### WINEMAKING

During the harvest, only the very ripest grapes are hand-picked and carefully brought to the cellar where they are gently pressed to release their aromas. The must is left to settle naturally for a couple of days and fermented, in thermo-regulated stainless steel tanks. The wine is then matured on its fine lees between 9 to 10 months before bottling.

### WINE & FOOD

This wine can be enjoyed with a great variety of dishes : Asian recipes, white meats like veal escalope stuffed with prawns and marjoram. As for cheese, a Munster would do a great match.

### TASTING NOTES

The near-vertical slope of the Monts Damnés produces wines that have delicate tropical fruit (a proof of ripe Sauvignon grapes) and vibrant citrus aromas. The palate confirms this fruitiness and brings a nice and clean mineral note. Served at 10-12°C, this very concentrated wine expresses its strong personality. With three to five years of bottle-aging, the wine gains roundness, richness and complexity.

### AWARDS & ACCOLADES

2018 Wine Enthusiast	<b>93pts</b>
2017 Wine Enthusiast	<b>93pts</b>
2017 Wine Spectator	<b>93pts</b>
2016 Wine Spectator	<b>93pts</b>
2015 Wine Enthusiast	<b>93pts</b>
2015 Wine Spectator	<b>91pts</b>
2015 Wine Advocate	<b>92pts</b>
2014 Wine Spectator	<b>92pts</b>
2014 Wine Enthusiast	<b>93pts</b>

**Terroir :** Kimmeridgian Marls  
**Ageing potential :** 6 to 9 years  
**Best served at :** 10-12°C