

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	93pts
2017 Wine Enthusiast	93pts
2017 Wine Spectator	93pts
2016 Wine Spectator	93pts
2015 Wine Enthusiast	93pts
2015 Wine Spectator	91pts
2015 Wine Advocate	92pts
2014 Wine Spectator	92pts
2014 Wine Enthusiast	93pts

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