

A smooth and round gastronomy wine, with nutty aromas and delicate mineral notes, which ends in a fresh finish of citrus and mirabelle plum.

SANCERRE BLANC SINGLE PLOT « Les Côtes aux Valets »

TERROIR: Chalky clays

BEST SERVED AT: 13-14°C (55-57°F)

AGEING POTENTIAL: 7 to 9 years

VITICULTURE & TERROIR

- Vines **planted in 1986** on a **terroir of chalky clays** in 'Bannon', in the southern part of the **Sancerre** appellation, on a plot of **1ha06**
- The **harvest is entirely manual**, after tasting the berries on the plot to determine the ideal harvesting period

TASTING

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|---------------|-------------------------------------------------------------------------------------------------------|
| Eye | Gold |
| Nose | Nuts, almonds, pistachio, orange zest, plum and mineral notes |
| Palate | Supple opening, pleasant roundness raised by a beautiful mineral structure, a fresh and saline finale |

WINEMAKING

- **Slow pressing** carried out at low pressure during 3 hours, natural clarification of the must at 8°C (46°F) for 2 to 3 days, with stirring of the must to reveal the aromatic potential of the grapes
- After settling, the **alcoholic fermentation** takes place in stainless steel tanks at 15 to 19°C (59-66°F) for 30 days, with regular tastings
- After a first racking, the wine is **aged in vats on fine lees** until Christmas, then rested for 7 months before bottling

The fine and discreet nose opens with notes of nuts, almonds and pistachios. After aeration, the wine delivers aromas of orange zest and plum, associated with mineral and iodine notes. In the mouth, the attack is smooth, and the wine has a pleasant roundness enhanced by a nice mineral structure. The finish is fresh and saline, with notes of mirabelle plum and citrus peels.

AWARDS & ACCOLADES

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| 2016 | Wine Advocate | 92 pts |
| 2016 | Wine Enthusiast | 93 pts |
| 2015 | Decanter | 95 pts |
| 2015 | Wine Spectator | 93 pts |
| 2015 | The Wine Doctor | 93 pts |
| 2015 | Wine Enthusiast | 92 pts |

PAIRING

This white Sancerre, smooth and round, can be proposed with white meats, fish or matured cheeses.

Our gastronomic suggestions:

- *Loire Valley salmon steak with beurre blanc ;*
- *Roasted oysters with Sancerre;*
- *A famous Crottin de Chavignol.*

