

**Fresh and chiseled, this flinty single plot cuvée combines fresh citrus aromas with delicate oak tannins. The finish comes as a surprise, with notes of caramel and gunflint.**

## SANCERRE BLANC SINGLE PLOT « Les Ruchons »

TERROIR: Flint stones (silex)

BEST SERVED AT: 13-14°C (55-57°F)

AGEING POTENTIAL: 10 to 12 years

### VITICULTURE & TERROIR

- Vines planted in 1970 on a **flinty terroir** of «Fontenay» located in the North of the Sancerre appellation, cultivated on a plot of **1ha03**
- **Hand harvesting** of the grapes at perfect maturity after tasting the berries on the plot

### WINEMAKING

- **Slow pressing** (3 hours), followed by cold settling (8°C/46°F) for 3 days
- **Alcoholic fermentation** for 3 to 4 weeks with **regular stirring**
- 1/3 of the must ferments in **thermo-regulated stainless steel tanks** and 2/3 in **oak barrels** of 1 to 3 wines (600L)
- 1st racking for the wine in vats 5 to 15 days after the end of fermentation
- The third in barrels remains **on the total lees of fermentation for 10 to 11 months** with stirring until Easter
- Aging on fine lees in thermo-regulated stainless steel tanks until the following Christmas, before bottling and a 10-month rest in our cellars

### PAIRING

This white Sancerre offers many different facets and a structure to be discovered with great white meats, noble fish and mature cheeses.

### TASTING

<b>Eye</b>	Pale gold
<b>Nose</b>	Fresh citrus fruits, ripe orange and mineral notes (silex)
<b>Palate</b>	Fresh and ample first impression, mineral palate opening on a long finish with notes of gunflint and caramel

A wine with a pale and golden color, and whose nose opens with aromas of fresh citrus fruits, ripe orange and beautiful mineral notes from its flinty soil. The attack is fresh, with a nice amplitude. The mid-palate is supported by the minerality of the flint, while the structure is sustained by a fine and discreet oak tannins. The finish is long and fresh, with notes of caramel and gunflint.

### AWARDS & ACCOLADES

<b>2018</b>	Wine Advocate	<b>93 pts</b>
<b>2017</b>	Wine Advocate	<b>90+ pts</b>
<b>2016</b>	Wine Advocate	<b>92 pts</b>
<b>2016</b>	Wine Enthusiast	<b>95 pts</b>
<b>2015</b>	Decanter	<b>94 pts</b>
<b>2015</b>	Wine Spectator	<b>93 pts</b>
<b>2015</b>	The Wine Doctor	<b>94 pts</b>
<b>2015</b>	Wine Enthusiast	<b>93 pts</b>

