

A fresh and subtle blend of solar citrus aromas and delicate mineral notes, sometimes described as a « complex infusion of flint stones and lime ».

SANCERRE BLANC « d'Antan »

TERROIR: Flint

BEST SERVED AT: 11-13°C (51-55°F)

AGEING POTENTIAL: 6-8 years

VITICULTURE & TERROIR

- This plot of Sauvignon was planted in **1936**, on our richest **flint terroir**
- Purposely low yields, use of organic fertilizers only, grassing between the rows

WINEMAKING

- Vinified in accordance with **ancestral methods**, as per its name « d'Antan »
- **Gentle pressing** of the grapes, immediately after picking
- Fermentation in **old oak barrels**
- Maturing on fine lees for **12 months**
- Only 2 rackings following **lunar cycles**
- **Aging for 2 years** after bottling in our wine cellars
- No fining or filtration

PAIRING

- Goes wonderfully with fish and shellfish
- Also pairs perfectly with white meat and mushrooms

Our gastronomic suggestions

- Grilled lobster;
- Turbot in a meat sauce;
- Spit-roasted sweetbreads with a truffle sauce;
- Mont d'Or Vacherin cheese with dried pears.

TASTING

- Eye** Bright gold yellow
- Nose** Lime, verbena, delicate mineral nuances (flint stones)
- Palate** Well-balanced, fresh notes of grapefruit, almonds, hawthorn flowers and hints of coconut.

Aromatic, precise and chiselled, its sophisticated woodiness reveals some exotic notes while its fine minerality provides a long finish. Do not hesitate to keep or decant it to enjoy all of its complexity.

AWARDS & ACCOLADES

2019	Wine Advocate	94 pts
2019	Wine Enthusiast	93 pts
2018	James Suckling	94 pts
2018	Wine Enthusiast	93 pts
2018	Robert Parker	93 pts
2017	Wine Enthusiast	94 pts
2017	Wine Spectator	92 pts
2016	Wine Enthusiast	94 pts
2016	Wine Advocate	93 pts
2015	Vivino Wine Style Awards 2018	
2015	Wine Enthusiast	94 pts
2014	Wine Enthusiast	94
2014	Robert Parker	92+ pts

