

Technical Details

Wine name : Sancerre

Color : White (blanc)

Apellation : Sancerre

Grapevariety : Sauvignon

*Type of terroirs: 70% Chalky "caillotes" from the plot "chêne marchand"
30% Terres Blanches from the plot "La petite côte"*

Age of the vines: more than 45 years old

Superficies : 0.2 hectares

Yield: 45 hl/ha

Alcohol level : 13% vol

Residual sugar :less than 2g/L

Work in the vine :

- Fertilization : only organic products, no synthetic products
- Ploughing of the soils, no weedkillers using
- Pruning : Guyot pulsard
- integrated and sustainable culture for high quality bunches of grapes

Wine making process

- Harvesting of the grapes in the earliest hours of the day
- Pressing with pneumatic winepress to preserve quality
- Must flows by gravity in stainless steel tank wit low (8°C) temperature to be settled
- Then, alcoholic fermentation with controled temperature starting at 12°C and finishing at 20°C in stainless steel vat (SSV)
- Sancerre Blan "confession" c is ageing on its lees during 12 monthes to give more powerful sensation
- No Filtered and bottling in our cellar 2 monthes before selling ofr this top vintage wine

References

*Concours Mondial du sauvignon : Silver medal
Paru dans le guide des vins dussert gerbert*

