

Sancerre Blanc

Dominique et Janine Crochet



GRAPE VARIETY : Sauvignon

TYPE OF SOIL : Clay, chalky-clay and flint.

FROM THE VINEYARD TO THE CELLAR :

After a manual harvest, it is pressed in a pneumatic press.

Aging is done on fine lees in stainless temperature controlled tanks. 3 riddings are done per month.

The wine is then filtered.

TASTING

This wine is dry and fruity with floral aromas, very developed, which, after a few aging months, will be at their best expression.

WINE PAIRING

- As an **appetiser** with smoked fish toasts.
- As a **first course**, with sea food or shellfish.
- With **fish**
- With **Cheeses** such as goat cheeses.

AWARDS

Vintage 2011 :
Guide Hachette 2013 P.1093

Vintage 2009 :
Guide Hachette 2011 P.1081

- ☞ **TASTING TEMPERATURE** : 10 °
- ☞ **AGING POTENTIAL** : 2 to 3 years