



SANCERRE BLANC

Origine

Varietal

Sauvignon Blanc.

Density

7000 vines/ha.

Age of the vines

30 years on average.

Soil: calcareous clay dating back to the Late Jurassic, comprised of 1/3 Kimmeridgian (marls characterized by small, fossilized oysters 145 million years old) and 2/3 Portlandian (formations that are superimposed over the Kimmeridgian epoch, approximately 135 million years old).

Soil management: grass is grown in most of the vineyards and ploughing and hoeing respect our terroirs and the environment.

Green pruning: disbudding and green harvest eliminate excess vegetation and regulate yields.

Yield: 50 to 60 hl/ha.

Vinification and ageing: the harvest is sorted before the grapes undergo pneumatic pressing, static settling then fermentation in stainless steel tanks for 3 to 4 weeks under temperatures maintained between 15 and 20°C. Aged on fine lees for 6 to 9 months with stirring of the lees as needed depending on the vintage. Gently fined and lightly filtered before bottling.

