



# SANCERRE BLANC

## *Ammonites*

### Varietal

Sauvignon Blanc.

### Density

7000 vines/ha.

### Age of the vines

45 years on average.

**Soil:** calcareous clay dating back to the Late Jurassic.

A selection of our finest “terres blanches” Kimmeridgian (marls characterized by small, fossilized oysters dating back approximately 145 million years) terroirs.

**Soil management:** grass is grown in the entire vineyard and the soil is ploughed beneath the rows of vines out of respect for our terroirs and for the environment.

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

**Yield:** 40 to 50 hl/ha.

**Vinification and ageing:** the harvest is sorted before the grapes undergo pneumatic pressing, static settling then fermentation in demi-muids (600-litre barrels) for 4 to 6 weeks with temperatures maintained between 15 and 20°C.

Aged on fine lees in barrels for 12 months with stirring of the lees as required depending on the vintage. Gently fined and lightly filtered before bottling.

