



## SANCERRE BLANC

### Enclos de Maimbray

#### Varietal

Sauvignon Blanc.

#### Density

7000 vines/ha.

#### Age of the vines

35 years on average.

**Soil:** calcareous clay dating back to the Late Jurassic, comprised of 2/3 Kimmeridgian (marls characterized by small, fossilized oysters approximately 145 million years old) and 1/3 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 the soil is ploughed and hoed out of respect for our terroirs and the environment.

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

**Yield:** 45 to 55 hl/ha.

**Vinification and ageing:** the harvest is sorted before the grapes undergo pneumatic pressing and settling, followed by fermentation in wooden vats and stainless steel tanks for 3 to 4 weeks under monitored temperatures between 15 and 20°C. Aged on fine lees for 10 to 12 months with stirring of the lees as needed depending on the vintage. Gently fined and lightly filtered before bottling.

