

AOC SANCERRE WHITE

CAILLOTES

TERROIR SELECTION

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »



Terroir

This wine is produced from a selection of Sauvignon vineyards that are at least 40 years old. These vines thrive on a limestone terroir referred to as “Les Cailottes”. Limestone, the iconic feature of the Sancerre appellation, brings minerality to the wine. Whereas the vines age creates richness and density on the palate. The unique blend of these two characteristics unveils a complete and elegant wine, full of character.

Winemaking

Meticulously harvested at perfect maturity, a vibrating table brings the grapes to the press. After slow and gentle pressing at low pressure, the juice runs off by gravity into the tanks to be settled. The larger impurities are naturally settled at a cold temperature for 12 to 16 hours, allowing the clear juice to be racked off afterwards. This then undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks at temperatures between 15 and 20°C. The wine is then aged on its fine lees for 5 months in order to develop its full potential.

Tasting notes

A brilliant, pale yellow hue. Mineral and ripe fruit aromas intertwine to create a fresh and agreeable bouquet. The wine is very pleasant on the palate: elegant and round with a delicately tangy finish which gives a lovely freshness.

Food pairing

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality.

Served between 10 to 12 °C, to accompany a gourmet meal. Perfectly pairs with sole meunière, a crab soufflé, or rabbit with tarragon.

Certified HVE

