

Sancerre Blanc – Chêne Marchand

Région : Centre Val de Loire Teneur en alcool : 13 %
Appellation : AOC Sancerre Contenance : 75 cl / 150 cl
Cépage : Sauvignon blanc Rendement : 60 hectolitres / hectare



About the vine

Villages : Bué
Age of vines : between 25 and 45 years old
Soil : Clay-limestone caillottes
Surface : 0.85 hectares
Density : 6500 vines/hectares
0.7 hectares of green manure (Beans, mustards
mustard, triticale, radish), late hoeing, limited trimming



About the cellar

Vinification in enamelled steel vats and 7.5hl amphoras
light settling, fermentation regulated at 19°C, no racking
after AF. Aged on lees for 12 to 16 months.
Massaging in stainless steel vats 2 months before bottling.
Malolactic fermentation not blocked. Not filtered.



Tasting

To the eye : Pale yellow color with golden highlights.
Nose : Discreet on opening, it gradually reveals its aromatic finesse. After aeration, we perceive notes of mirabelle plum and ripe yellow fruit, intermingling with pastry and apricot tart notes. Aromas of dried fruit, almond and hazelnut add complexity to the finish.
Palate : The attack is round and ample. Notes of apricot compote are present. with brioche aromas. The finish is coated and warm.

