

Sancerre La Chatellenie 2017

3 x Magnums

Winemaker Notes

Sauvignon Blanc thrives in the flint rich soils of Sancerre, giving it its distinctive gun-flint flavours. Aged on its fine lees preserving all its freshness and depth.

Vineyard

La Chatellenie is a single vineyard of 22 hectares with ancient soils from the Cretaceous period. This flint rich siliceous clay imparts the subtle hint of gun-flint. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintages

Rainfall was low in 2017 so yields were low but fruit is full of flavour.

Food match

Fish/Shellfish



Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

13.3%

Residual Sugar

0.77 g/l

pH

3.30

Total Acidity

3.26 g/l

Vegetarian

Yes

Vegan

Yes

Drink

Now to 2 years

Tasting Guide



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