

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Sancerre

Alcohol by volume  
13.00%

Residual Sugar  
0.71 g/l

pH  
3.18

Total Acidity  
4.67 g/l

Drinking Window  
2024 - 2025

Tasting Guide  
  
Dry Medium Sweet

Tasting note printed  
27/04/2024

# Sancerre La Chatellenie 2018

## 3 x Magnums 3x150cl

### 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.

### Vintage

After several difficult vintages, the 2018 harvest has produced excellent quality fruit and good quantities too.

### Food match

Grilled and Roasted White Meats

Perfect with fish or seafood.

