

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Sancerre

Alcohol by volume  
13%

Residual Sugar  
less than 1 g/l

pH  
3.2 - 3.4

Total Acidity  
5.6 - 6.2 g/l

Drinking Window  
2025 - 2028

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed  
01/08/2025

# Sancerre La Chatellenie 2023

## 6x75cl

### 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 environmentally-friendly 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

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

### Food match

Perfect with fish or seafood.

