

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 note printed 28/11/2025

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

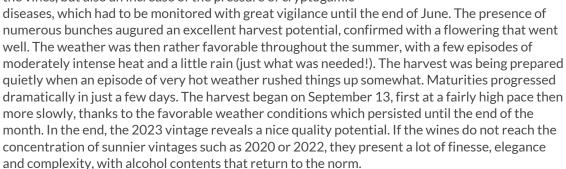
La Chatellenie is a single vineyard of 22 hectares with ancient soils from the Cretaceous period. This flint rich siliceous clay imparts the subtle hint of gun-flint. All vineyard processes are carried out in an environmentally-friendly manner, adapted to each terroir.

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



Food match

Perfect with fish or seafood.

