

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Sancerre

Alcohol by volume  
12.5%

Residual Sugar  
less than 1 g/l

pH  
3.2-3.4

Total Acidity  
6.6-7.0 g/l

Tasting Guide



Tasting note printed  
08/02/2026

# Sancerre La Chatellenie 2024

## 6x75cl

### Winemaker Notes

An intense and complex nose where, among yellow fruits and citrus notes, a superb minerality is expressed. The palate opens with this minerality, which lengthens the wine throughout its tasting. An elegant palate with pear and yellow peach characters, pleasant salinity on a beautifully balanced finish.

### 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

A mild and humid spring, temperate summer and very wet autumn.

### Food match

