

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

 1 2 3 4 5 6 7 8
 Dry Medium Sweet

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

