

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Sancerre

Alcohol by volume  
14.5%

Residual Sugar  
2 g/l

pH  
3.2 - 3.4

Total Acidity  
5.4 - 5.8 g/l

Drinking Window  
2025 - 2035+

Tasting Guide



Tasting note printed  
08/02/2026

# Sancerre La Grande Châtelaine 2020 6x75cl

## Winemaker Notes

On the nose there are rich aromas of pineapple, pear and vanilla, which are echoed on the palate.

## Vineyard

From the estate's oldest vines, planted on pebble rich clay-limestone slopes known locally as 'caillottes'. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

## Winemaking

The grapes are pressed very slowly and the juice is cold settled. The wine was fermented and aged in oak barrels (30% new oak) in Joseph Mellot's ancient cellars in the heart of Sancerre. 11 months in oak barrel is followed by further 10 months in the bottle before release. Barrel ageing adds a new dimension to the wine's structure giving vanilla flavours and good ageing potential.

## Food match

A lovely wine to have as an aperitif or it is the perfect accompaniment to fish such as salmon or monkfish and scallops.

