

#### Grapes

100% Sauvignon Blanc

Region/Appellation Sancerre

Alcohol by volume 14.5%

Residual Sugar 2g/l

pН 3.2 - 3.4

**Total Acidity** 5.4 - 5.8 g/l

**Drinking Window** 2025 - 2035+

## **Tasting Guide**



Medium

Tasting note printed 28/11/2025

# 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 claylimestone 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.

