

Grapes

100% Sauvignon Blanc

Region/Appellation Sancerre

Alcohol by volume 14.00%

Residual Sugar less than 2 g/l

pН 3.2-3.4

Total Acidity 4.7-5.4 g/l

Drinking Window 2023 - 2025

Tasting Guide

1 2 3 4 5 6 7 8 Dry

Medium

Sweet

Tasting note printed 25/04/2024

Sancerre La Gravelière 2020

Winemaker Notes

A powerful nose with floral and fruity aromas of passionfruit and orange. There is an elegant balance between freshness and structure.

Vinevard

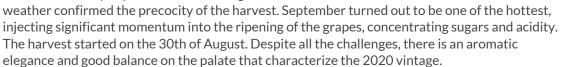
The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in an environmentally friendly manner, adapted to each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwayes arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot



Food match

Grilled and Roasted White Meats

This wine is a delicate counterpart to seafood, crustaceans, fish and goat's cheese, especially the famous local Crottin de Chavignol.

