

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Sancerre

Alcohol by volume  
13.50%

Residual Sugar  
less than 2 g/l

pH  
3.2-3.4

Total Acidity  
4.7-5.4 g/l

Tasting Guide



Tasting note printed  
26/04/2024

# Sancerre La Gravelière 2022

## 6x75cl

### Winemaker Notes

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

### Vineyard

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.

### 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.

