

Grapes
100% Sauvignon Blanc

Region/Appellation
Sancerre

Alcohol by volume
13%

Residual Sugar
less than 1 g/l

pH
3.2 - 3.4

Total Acidity
5.2 - 5.8 g/l

Drinking Window
2025 - 2028

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
30/07/2025

Sancerre La Gravelière 2023

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

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

