

Grapes

100% Sauvignon Blanc

Region/Appellation Sancerre

Alcohol by volume 13%

Residual Sugar less than 1 g/l

pН 3.2 - 3.4

Total Acidity 5.2 - 5.8 g/l

Drinking Window 2025 - 2028

Tasting Guide



Medium

Sweet

Tasting note printed 14/09/2025

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

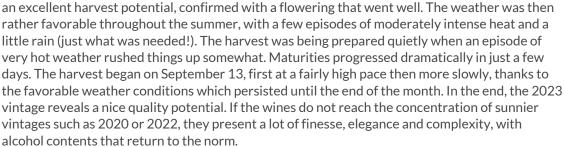
The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in an environmentallyfriendly manner, adapted to each terroir.

Winemaking

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

Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured



Food match

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

