



SANCERRE



Each grape is sorted during the harvest; we work by gravity to respect the natural flow of the juice within vinification process. A light pressing is done to preserve the integrity of the fruit. Terroirs are blended: 50% limestone, 30% limestone clay and 20% flint.



Each terroir is vinified separately in thermo-regulated stainless steel tanks. Limestone brings minerality and finesse. Limestone clay enhances fruit and richness. Flint provides structure and minerality.



Unique, rigorous, chic, timeless and divinely good.



Serve at 10-11°C / 50-52°F