

Technical Details

Wine name : Sancerre

Color : White (blanc)

Apellation : Sancerre

Vintage : 2011

Grapevariety : Sauvignon

Type of terroirs: 70% Chalky
30% Clay with chalky underground

Age of the vines: between 10 and 45

Superficies : 16 ha

Yield: 55 hl/ha

Alcohol level : 13% vol

Residual sugar : less than 2g/L

Work in the vine :

- Fertilization : only organic products, no synthetic products
- Ploughing of the soils, no weedkillers using
- Pruning : Guyot pulsard
- integrated and sustainable culture for high quality bunches of grapes

Wine making process

- Harvesting of the grapes in the earliest hours of the day
- Pressing with pneumatic winepress to preserve quality
- Must flows by gravity in stainless steel tank with low (8°C) temperature to be settled
- Then, alcoholic fermentation with controlled temperature starting at 12°C and finishing at 20°C in stainless steel vat (SSV)
- Sancerre Blanc is ageing on its lees during 4 to 6 monthes in SSV to preserve oxidation.
- Filtered with keiselghur and bottling in our cellar 2 monthes before selling

Packaging

- 12 bottles per cases (Lxlxh = 50cmx30cmx19cm) (weight 17kgs)
- 50 cases per pallet
- Possibility to create mix pallet
- Europallet or VMF Pallet, with exchange

