



Sancerre Blanc Les Perrois

The vine

Grape variety: 100% Sauvignon Blanc.
Average age of the vines: 55 years.

The terroir

A blend from several plots, most notably the highly renowned Chêne Marchand and Grand Chemarin.
Clay-limestone soil.

Cultivation practices

Hoeing.
Strict disbudding.
Hand-harvesting with sorting in the vineyard.

Winemaking

Whole clusters, with skin-contact maceration carried out under an inert atmosphere for several hours. Pneumatic pressing followed by cold settling of the must. Maturation on fine lees for 8 to 10 months, which imparts richness and finesse. Fining and light filtration prior to bottling. The wine is then aged in the bottle for one year before being released for sale.

The tasting

Golden yellow in color.
Nose: refined and aromatic, with a floral dominance.
On the palate: a dry, rounded, and powerful wine.

This wine is crafted from a very strict selection of old-vine plots.
Its low yield results in an aromatic intensity that is both complex and stable over time.
A gastronomic wine, it pairs exceptionally well with fish, crustaceans, shellfish, desserts, and as an aperitif.

Serve at: 10–12°C (50–54°F)
Aging potential: 6–8 years.

