



Sancerre Blanc Côte d'Amigny

The vine

Grape variety: 100% Sauvignon Blanc.
Average age of the vines: 35 years.

The terroir

Comes from the renowned « La Côte d'Amigny » vineyard site, characterized by clay-limestone soils that yield wines with excellent aging potential.

Cultivation practices

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

Winemaking

Whole clusters, with skin-contact maceration—the duration of which varies by vintage—carried out under an inert atmosphere for several hours. Pneumatic pressing followed by cold settling. Maturation in amphorae 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

Nose: Rich and inviting, characterized by a profile of yellow-fleshed fruits. It opens with aromas of peach and apricot, complemented by hints of nuts—specifically pistachio. The underlying character is fresh, defined by notes of citrus and mandarin orange.

Palate: The entry is round and silky, followed by a fresh, vibrant mid-palate accented by citrus zest, leading to a smooth, well-rounded finish. A gastronomic wine, it pairs beautifully with fish, crustaceans, shellfish, desserts, or as an aperitif.

Serving temperature: 10–12°C

Aging potential: 6–8 years.

