



Sancerre Blanc Le Chemin de Marloup

The vine

Grape variety: 100% Sauvignon Blanc.
Average age of the vines: 30 years.

The terroir

Soil predominantly composed of clay and limestone, comprising a collection of numerous plots featuring *caillottes* (pebbly limestone soil) and *terres blanches* (white, chalky-clay soil).

Cultivation practices

Hoeing and grass cover.
Disbudding.
Manual harvesting.

Winemaking

Pneumatic pressing and cold settling.
Fermentation, in part, using indigenous yeasts.
Aging on fine lees for a minimum of 4 to 6 months.
Fining and filtration prior to bottling.

The tasting

Pale gold in color. The nose reveals aromas of white fruits and floral notes. On the palate, it is a dry, taut wine with excellent balance. Part of this wine comes from magnificent, south-facing hillside vineyards, which provide the ripeness needed to craft a dry, fruit-forward wine.

Pairs well with: Fish, crustaceans, shellfish, aperitifs, cheeses, etc.
Serve at: 10–12°C (50–54°F)
Aging potential: 4–5 years.

This is our flagship cuvée—a true showcase of the estate's ancestral expertise.
A white Sancerre that is sure to delight on any occasion.

