



SANCERRE

Pale yellow with silver reflections.

Intense aromas on the nose, opening with exotic fruit notes (pineapple). With air, a more complex mix of ripe fruits (apricots and peaches) emerge, accented by a mineral note.

On the palate, the wine is round and balanced with a great freshness and further aromas of oranges and apricots on the long finish.

27 acres of Sauvignon Blanc vineyards composed of predominantly gravel soils with small stones but also clay/limestone soils.

Traditional vineyard management, using organic fertilizers. One-third of the vines have grass planted between the rows.

Vinification is in temperature-controlled stainless steel vats.

