




Domaine Gérard Millet  
Sancerre


 Sauvignon Blanc

*A vibrant mix of lemon zest, kaffir lime, wet rock and nectarine aromatics. The palate is brimming with ripe citrus and stone fruit flavors that are framed by sleek and laser focused acid architecture.*

*Classic pairings include goat cheese, shellfish and seafood dishes.  
Great pairing with pork, seafood, spicy food and goat cheese.*



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