

# - DOMAINE DES CAVES DU PRIEURÉ - SANCERRE - Loire Valley



## APPELLATION

Sancerre is one of the most famous white wines in France. **Sancerre** is also a very nice village with a typical castle. Although wine tasters need to differentiate the Sancerre wines coming from marl terroir from the ones coming from limestone vineyards. The first are fruity and well balanced, the second are full flavored but less stable. Sancerre is produced on 15 villages.



## WINE ESTATE

Domaine des Caves du Prieuré is a small estate that produces high quality Sancerre. The estate is located in the village of Crézancy, 7km from the town of Sancerre.

## TERROIR & VARIETAL

- **Grape:** 100% Sauvignon Blanc
- **Terroir:** Limestone
- **Vinification:**

Thermo-regulated fermentation around 48 F to preserve the freshness and aromas. Skin contact maceration for 8 hours before the fermentation to add more fruit flavors. There is no oak used to protect the pure freshness and the fruit expression.

## TASTING NOTES

A light but fragrant bouquet of herbals flavors, grapefruit, and citrus. “Refreshing” and “Crisp” were word that came to mind when the wine hit the palate. It finishes with more lemon-citrus and mineral hints.

## FOOD PAIRING

Wines from Sancerre are made to be enjoyed with or without food. They are easy to drink and refreshing. This wine can be drunk with seafood of all kind from lobster to bass. It is also perfect with main courses that are not highly seasoned or goat cheese.

