

Domaine Sautereau

White Sancerre

Vineyard location: Crézancy and Bué (on the hillsides)

Soil: chalky and calcareous-clay (« Caillotes », « Terres blanches » and Kimmeridgian marls)

Grape variety: Sauvignon blanc

Winemaking: The fermentation temperature is controlled between 17°C to 21°C to obtain a more fruity wine. Aging on lees in stainless steel to get a rounder wine. The wine is bottled almost 6 months after the harvest.

Tasting:

✓ *The color:*

Pale gold color.

✓ *The nose:*

Intense aromatic and fresh nose. Delicate aromas of citrus such as grapefruit and exotic fruits such as mango.

✓ *The mouth:*

At first sensation of volume followed by a beautiful and fine minerality. Straight and persistent finish with a note of freshness and tonicity.

Suggestion: Lovely in aperitif and delicious with white fish, seafood and goat cheese.

How to serve it: At 10 to 12°

Can be kept 3 to 5 years

