

# Domaine Sautereau

## *White Sancerre* *Le Vignoble des Sarrottes*

**Vineyard location and size :** Crézancy-en-Sancerre, in the lieu-dit of « Le Vignoble des Sarrottes ». The total surface of vines is 5,5ha and the Domaine Sautereau cultivates a quarter of it.

**Terroir :** Parcel selection of 13 to 50-year-old vines. The typical terroir is « terres blanches » (white stones), composed of limestone and clay soil and rich in sea shells and marine animals from the Jurrassic period

**Grape variety :** 100% Sauvignon blanc

**Winemaking :** the wine is aged on fine lees during 10 months in stainless steel tanks to keep the terroir expression.

### **Tasting :**

- ✓ **The color:** Brilliant pale gold robe with bright reflections.
- ✓ **The nose:** Intense aromas of candied citrus fruits and exotic fruits (mango, pineapple), along with of mineral note of limestone.
- ✓ **The mouth:** Nice balance between freshness, volume and tonicity. The wine is very fruity (lemon, white stone fruits). The finish is very dynamic with a very pleasant note of salinity giving complexity.

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

**Serving temperature:** 10/12°C

Can be kept 3 to 5 years

