

# Technical Details

**Wine name :** Sancerre

**Color :** White (blanc)

**Apellation :** Sancerre

**Vintage :** 2014

**Grapevariety :** Sauvignon

**Type of terroirs:** 70% Chalky  
30% Clay with chalky underground

**Age of the vines:** between 10 and 45

**Superficies :** 16 ha

**Yield:** 55 hl/ha

**Alcohol level :** 13% vol

**Residual sugar :** less than 2g/L

**Work in the vine :**

- Fertilization : only organic products, no synthetic products
- Ploughing of the soils, no weedkillers using
- Pruning : Guyot pulsard
- integrated and sustainable culture for high quality bunches of grapes

**Wine making process**

- Harvesting of the grapes in the earliest hours of the day
- Pressing with pneumatic winepress to preserve quality
- Must flows by gravity in stainless steel tank with low (8°C) temperature to be settled
- Then, alcoholic fermentation with controlled temperature starting at 12°C and finishing at 20°C in stainless steel vat (SSV)
- Sancerre Blanc is ageing on its lees during 4 to 6 monthes in SSV to preserve oxidation.
- Filtered with keiselghur and bottling in our cellar 2 monthes before selling

**Packaging**

- 12 bottles per cases ( Lxlxh = 50cmx30cmx19cm) (weight 17kgs)
- 56 cases per pallet
- Possibility to create mix pallet
- VMF Pallet,



# Technical Details

**Wine name :** Sancerre

**Color :** White (blanc)

**Apellation :** Sancerre

**Vintage :** 2011

**Grapevariety :** Sauvignon

**Type of terroirs:** 100% Chalky "caillotes"

**Age of the vines:** more than 45 years old

**Superficies :** 0.2 hectares

**Yield:** 45 hl/ha

**Alcohol level :** 13% vol

**Residual sugar :** less than 2g/L

## **Work in the vine :**

- Fertilization : only organic products, no synthetic products
- Ploughing of the soils, no weedkillers using
- Pruning : Guyot pulsard
- integrated and sustainable culture for high quality bunches of grapes

## **Wine making process**

- Harvesting of the grapes in the earliest hours of the day
- Pressing with pneumatic winepress to preserve quality
- Must flows by gravity in stainless steel tank wit low (8°C) temperature to be settled
- Then, alcoholic fermentation with controled temperature starting at 12°C and finishing at 20°C in stainless steel vat (SSV)
- Sancerre Blan "confession" c is ageing on its lees during 12 monthes to give more powerful sensation
- No Filtered and bottling in our cellar 2 monthes before selling ofr this top vintage wine

## **Packaging**

- 6 bottles per cases ( Lxlxh = 40cmx40cmx11cm) (weight 9.5kgs)
- 100 cases per pallet
- Possibility to create mix pallet
- Europallet or VMF Pallet, with exchange

