

SANCERRE BLANC « LES MONTS DAMNÉS »

TERROIRS

Region : Centre Loire – Left Bank. « Côte des Monts Damnés » is a very uneven hill, south-facing slope in Chavignol. The equivalent of a 1er Cru or Grand Cru in Burgundy.

Variety : Sauvignon Blanc.

Soil : Kimmeridgian calcareous limestone (similar to Chablis Crus).

VINIFICATION

The grapes are harvested at maximum maturity.

Slow and soft pressing to extract a clear juice containing all the natural aromatic components, then cold must setting.

Fermentation in stainless steel tank is done at low temperature to preserve all the delicate fruit. 12 months maturing on fine lees.

TASTING NOTES

COULEUR

Pale gold colour.

NOSE

Exotic and citrus aromas with delicate notes of white flowers.

A hint of fresh, mineral notes, slightly iodine.

A complex bouquet expressing well the originality of this Terroir.

PALATE

Clean, with a lot of elegance. Fresh and well-balanced mouth.

The aromas found with the nose express themselves beautifully and very precisely.

A long lasting finish that clearly distinguish this Sancerre “Les Monts Damnés” from its classic fellows.

After 3 to 5 years, it is going to soften, gain some fat and complexity.

