

A.O.P. SANCERRE BLANC

LAURENT BOURRET SELECTIONS



GRAPE VARIETY 100% Sauvignon Blanc

TERROIR

Soil : deep clay and silt soils, rich in manganese

Altitude : 250 meters

Vines over 50 years old on average

Eastern exposure

WINE MAKING

Mechanical harvesting.

Pneumatic pressing of the harvest

Vinification in temperature-controlled stainless steel vats (constant low temperature during vinification 15 to 16°C).

ALCOHOL CONTENT 13% vol.

TASTING NOTES



Pale gold color



Expressive, fresh nose of white fruit.



The palate reveals rich, complex aromas, ranging from citrus fruits (orange, grapefruit) to white flowers (iris, acacia) and exotic fruits (pineapple, passion fruit), with a fresh mineral note.

FOOD AND WINE PAIRINGS

It is an excellent aperitif, and also goes wonderfully well with exotic dishes, poultry, salads and sea food.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 14°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles