



Sancerre Blanc " Caillottes" 2020

Grape varieties: Sauvignon Blanc

Vines: 3 blocs: Chêne Marchand, Grand Chemarin and Chassené

Soil: chalky clay = Caillottes

Date of harvesting: 08/09/2020

Harvesting: By hand

Alcohol content: 14°

Fermentation: 15 to 20 days in 30% acacia barrels of 500 L and 70% in tank between 17° and 23°. Ageing and preserving on lees during 10 months.

Bottling: November 2021

Tasting:

Color: light golden

Nose: peach, mandarine and flowers, minerality.

Mouth: complex mouth and mineral