

# SANCERRE BLANC

# LA GRAVELIERE

2023

#### A classic Sancerre



#### THE VINEYARD

**Terroir:** clay limestone and flint clay **Grape variety:** Sauvignon Blanc

Surface area: 8 hectares Age of vines: 25 years

Sustainable agriculture: mechanical

tillage



## **CLIMATIC CONDITIONS**

Winter: Contrasted Spring: Mild and humid Summer: Temperate Autumn: Very wet

**Harvest** 

Early September



#### WINEMAKING

Harvest: mechanical

Pressing: direct with pneumatic press

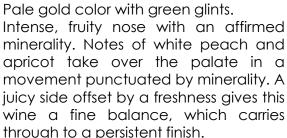
and juice selection **Settling:** Cold

Fermentation: in thermoregulated

stainless-steel vats

Ageing: in stainless-steel vats





## **WINE PAIRINGS**



This wine is perfect to accompany a fine seafood platter or a grilled fish. It can also be enjoyed with a good calf's head or with a selection of Crottins de Chavianol.







