

VINEYARD

GRAPE VARIETY: Sauvignon Blanc

TERROIR: Flint

HARVEST

Controlled yield between 50 and 55 Hl/Ha. Manual and mechanical harvesting in the morning freshness. Pneumatic pressing with selection of juices.

VINIFICATION

Maceration in small thermo-regulated stainless steel vats with pumping. Maturing on fine lees until bottling in the spring.

TASTING NOTES

Robe pale yellow.

Nose fine and complex with lemony citrus and notes of white-fruit...

Mouth ample and suave highlited by a salt and rocky sensation...

AGING POTENTIAL:

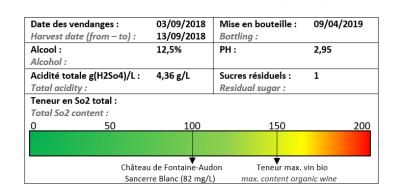
Fruity in its youth, this wine is good to keep for 3 to 5 years.

IDEAL SERVING TEMPERATURE : Serve between 10 and 12°C.

FOOD & WINE PAIRING

Well-paired with smoked salmon, lobster, grilled fish, prawn guacamole...

Cheese: Crottin de Chavignol.



CHATEAU DE FONTAINE-AUDON

SANCERRE









