

CHÂTEAU DE FONTAINE-AUDON

SANCERRE BLANC 2018

The only Sancerre château located on a 100% flint terroir, in Sainte-Gemme-en-Sancerrois, north-west of the Appellation. It's 15 Ha vineyard is grouped on a hillside facing due south ...

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 highlighted 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.



Date des vendanges :	03/09/2018	Mise en bouteille :	09/04/2019
Harvest date (from - to) :	13/09/2018	Bottling :	
Alcool :	12,5%	PH :	2,95
Alcohol :			
Acidité totale g(H2So4)/L :	4,36 g/L	Sucres résiduels :	1
Total acidity :		Residual sugar :	
Teneur en So2 total :			
Total So2 content :			
0 50 100 150 200			
Château de Fontaine-Audon Sancerre Blanc (82 mg/L) Teneur max. vin bio max. content organic wine			