

CHÂTEAU DE THAUVENAY

SANCERRE BLANC 2018

It is one of the rare châteaux in the Sancerre area. Located in Thauvenay, facing in Loire, its 18 Ha vineyard is entirely grouped around the château on a magnificent terroir dominated by limestone.

VINEYARD

GRAPE VARIETY : Sauvignon Blanc
TERROIRS : Marne, clay-limestone

HARVEST

Controlled yields between 60 and 65 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 expressive with a dominance of exotic fruits : pineapple, lychee ...
Mouth well-balanced with a nice lemony freshness.

AGING POTENTIAL :

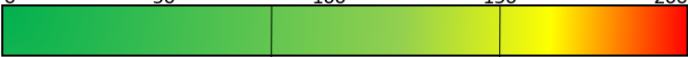
Taste it young to enjoy its aromatic potential to the full.

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

FOOD & WINE PARING

*Suitable for an aperitif and with seafood, fish and shellfish...
Cheese : Crottin de Chavignol.*



Date des vendanges : Harvest date (from - to) :	14/09/2018 23/09/2018	Mise en bouteille : Bottling :	26/03/2019
Alcool : Alcohol :	12%	PH :	3,04
Acidité totale g(H2So4)/L : Total acidity :	3,79 g/L	Sucres résiduels : Residual sugar :	1
Teneur en So2 total : Total So2 content :			
0 50 100 150 200			
			
Château de Thauvenay Sancerre Blanc (82 mg/L) Teneur max. vin bio max. content organic wine			