

Domaine des Chasseignes

*Sancerre Les Chasseignes*



Vineyard: Les Chasseignes is a lieu-dit located in Sury-en-Vaux with a southern exposure. It is always the first vineyard to be harvested, always the first to be ripe. It is also one of the oldest lieu-dit of Sancerre. In organic conversion since 2020 with certification expected later in 2023.

Vinification: Manual harvest, pneumatic pressing and racking at low temperatures. The fermentation with neutral yeast takes place in stainless steel tanks to respect the characteristics of the terroir and allow all its minerality to express itself.

The wine is aged in Foudre (very large oak barrels) and also in 300 liters oak barrels during 12-13 months.

Grape varieties : Sauvignon Blanc

Vineyard age : 45-year-old-vines

Soil : Terres Blanches made up clay and Kimmeridgian limestone.

Alcohol : 14.38%

Tasting notes :

Golden color with bright reflections. Expressive nose with beautiful exotic fruits aromas (mango, lychee, banana). As well as slightly vanilla aromas. On the palate, we have a nice volume with good freshness very well balanced. Fruity aromas persist in the gourmet finish. Slightly mineral and racy. The developed flavors are fruity and nuanced by very beautiful mineral notes. Well balanced.

Press Notes

AG Vinous

2021

92 points



Organic

