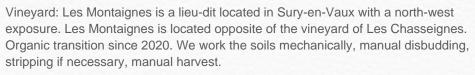


Domaine des Chasseignes

Sancerre Les Montaignes





Vinification: Manual harvest, Pneumatic pressing and racking at low temperature. The fermentation with neutral yeast take place in Amphora during 12-13 months and 2-3 month in stainless steel tank before bottling. No filtration.

Grape varieties: Sauvignon Blanc Press Notes

Vineyard age: 40-year-old vines AG Vinous

Exposure: Northwest 2021 90 points

Soil: Terres Blanches made up of clay and

Kimmeridgian limestone

Tasting notes:

Light yellow color with bright reflections. The nose is very clean and pure, with aromas of herbs. On the palate, nice volume with good freshness and again very well balanced. Beautiful green aromas, gooseberry, green melon, lime. Controlled acidity. Slightly mineral on the finish.



AURORE & DAVID DEZAT GIRARD

