

Domaine des Chasseignes

Sancerre Intuition Nature



Vineyard: Composed of 2 different plots : Les Sentiers and Les Guillopées

Vinification: Manual harvest, pneumatic pressing and racking at low temperatures. Fermentation with neutral yeast takes place in 300L barrels from La Croix, no sulphites added, no filtration.

Grape varieties : Sauvignon Blanc

Vineyard age : 45-year-old-vines

Soil : 50% Terres Blanches (made up of clay and Kimmeridgian limestone). 50% Caillottes (made up of fragments of small limestones, giving very pebbly and calcareous soils.)

Tasting notes :

Deep gold color. Expressive nose with beautiful aromas of yellow peach, lemon, mango. On the palate, nice volume, little oxidation, with notes of apricot, mango, orange aromas. The developed flavors are fruity and nuanced by very beautiful mineral notes. Well balanced.



Organic

