

Domaine des Chasseignes

Sancerre Blanc

Vinification: Pneumatic pressing and racking at low temperature. Fermentation with neutral yeast in stainless steel tanks to respect the characteristics of the terroir and allow all the minerality to express itself. Aged on the lees in stainless steel tanks for 2-3 months.

Grape varieties Sauvignon Blanc

Soil Two soils: Terres Blanches made up clay and Kimmeridgian limestone. Caillottes made up of fragments of limestone, giving very pebbly and calcareous soils.

Alcohol 12.5%

Tasting notes

Golden color with bright reflections. Nose is offering beautiful aromas of citrus fruits. The developed flavors are fruity and nuanced by very beautiful mineral notes. Well balanced.



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