

Domaine des Coltabards

Sancerre

Domaine des Coltabards is located in the Ménétréol region of the Loire Valley. The grapes are grown on Kimmeridgian soils, which helps to impart a distinct minerality to this wine. The grapes are hand harvested, carefully selected and then crushed. Cold settling, with fermentation starting at low temperatures in temperature-controlled stainless steel tanks.

The wine is aged on the lees until bottling to preserve freshness and is filtered once prior to bottling.

Grape varieties Sauvignon Blanc

Altitude 320m ASL

Soil Terre Blanche (Kimmeridgian clay), limestone

Alcohol 12.5%

Tasting notes

Vibrant floral aromas (white flowers) and fruit (grapefruit, orange) on the nose. The palate is round and well-balanced with remarkable length and freshness on the finish.



Banville

Wine Merchants

www.banvillewine.com

Domaine des Coltabards

Sancerre

Domaine des Coltabards is located in the Ménétréol region of the Loire Valley. The grapes are grown on Kimmeridgian soils, which helps to impart a distinct minerality to this wine. The grapes are hand harvested, carefully selected and then crushed. Cold settling, with fermentation starting at low temperatures in temperature-controlled stainless steel tanks.

The wine is aged on the lees until bottling to preserve freshness and is filtered once prior to bottling.

Grape varieties Sauvignon Blanc

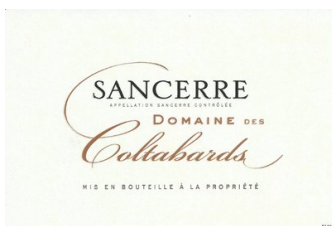
Altitude 320m ASL

Soil Terre Blanche (Kimmeridgian clay), limestone

Alcohol 12.5%

Tasting notes

Vibrant floral aromas (white flowers) and fruit (grapefruit, orange) on the nose. The palate is round and well-balanced with remarkable length and freshness on the finish.



Domaine des Coltabards

Sancerre

Domaine des Coltabards is located in the Ménétréol region of the Loire Valley. The grapes are grown on Kimmeridgian soils, which helps to impart a distinct minerality to this wine. The grapes are hand harvested, carefully selected and then crushed. Cold settling, with fermentation starting at low temperatures in temperature-controlled stainless steel tanks.

The wine is aged on the lees until bottling to preserve freshness and is filtered once prior to bottling.

Grape varieties Sauvignon Blanc

Altitude 320m ASL

Soil Terre Blanche (Kimmeridgian clay), limestone

Alcohol 12.5%

Tasting notes

Vibrant floral aromas (white flowers) and fruit (grapefruit, orange) on the nose. The palate is round and well-balanced with remarkable length and freshness on the finish.



Banville

Wine Merchants

www.banvillewine.com

Domaine des Coltabards

Sancerre

Domaine des Coltabards is located in the Ménétréol region of the Loire Valley. The grapes are grown on Kimmeridgian soils, which helps to impart a distinct minerality to this wine. The grapes are hand harvested, carefully selected and then crushed. Cold settling, with fermentation starting at low temperatures in temperature-controlled stainless steel tanks.

The wine is aged on the lees until bottling to preserve freshness and is filtered once prior to bottling.

Grape varieties Sauvignon Blanc

Altitude 320m ASL

Soil Terre Blanche (Kimmeridgian clay), limestone

Alcohol 12.5%

Tasting notes

Vibrant floral aromas (white flowers) and fruit (grapefruit, orange) on the nose. The palate is round and well-balanced with remarkable length and freshness on the finish.

