

Cave De Sancerre

Sancerre Blanc, Le Petit Broux 2024



WHITE
STILL WINE



FRANCE



LOIRE

TASTING NOTE

The clean, pure gooseberry flavour of Sauvignon Blanc is gentled and rendered charming by aromas of tropical fruit, without losing the signature flinty elegance of the Sancerre region of the Loire Valley.

VITICULTURE

The soil varies from broken chalk known as 'caillottes', which enhances the bouquet of the wines to chalk and clay known as 'terres blanches', which brings more substance. Vinification is in stainless steel with temperature control.

VINIFICATION

Traditionally the wine is prevented from making malo-lactic fermentation in order to gain maximum acidity. Bottling starts early Spring following the harvest.

FOOD MATCHING

Cold poached chicken breast with tuna basil sauce, peppered pears, blue cheese, and fried sage or shrimp in spiced phyllo with tomato chutney.

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| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 13% |
| GRAPE VARIETIES | Sauvignon Blanc (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | 23896124 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | France |
| REGION | Loire |
| ALLERGENS | Sulphur |
| CLOSURE | Natural Cork |
| PH | 3.11 |
| TOTAL ACIDITY | 4.09g/l Tartaric |
| RESIDUAL SUGAR | 1.25g/l |
| SKU | 23896124 |