

Franck Millet

# Cuvée Insolite Sancerre 2024



WHITE  
STILL WINE



FRANCE



LOIRE

## TASTING NOTE

An expressive combination of green fruit, fresh-cut grass and minerals on the nose, followed by a crisp mouthful of greengage, lime and gooseberry.

## VITICULTURE

Franck & Betty's Sauvignon Blanc is grown at 6,500 vines/ha on chalk-clay soils using the Guyot system. This third-generation family winery in Bué, 4km from Sancerre, crafts insolite from the chalkiest parcels of its 24-hectare estate.

## VINIFICATION

The Sauvignon Blanc grapes are pressed as soon as they are picked. The must is allowed to settle, then the alcoholic fermentation begins. A few weeks later, the wine is clarified with a natural filtering agent (a clay soil derivative) to eliminate impurities. Lastly, it is racked, filtered and bottled.

## FOOD MATCHING

This premium Loire Sauvignon is particularly well matched to shellfish but also delicious with fresh asparagus, salads and goats cheese.

|                 |                                  |
|-----------------|----------------------------------|
| SIZE            | 75cl                             |
| VINTAGE         | 2024                             |
| ABV             | 12.5%                            |
| GRAPE VARIETIES | Sauvignon Blanc (100%)           |
| CLOSURE         | Screw cap                        |
| SKU CODE        | 37986124                         |
| EXPRESSION      | White, Crisp, Dry and Refreshing |
| COUNTRY         | France                           |
| REGION          | Loire                            |
| ALLERGENS       | Sulphur                          |
| CLOSURE         | Screw cap                        |
| SKU             | 37986124                         |