

Franck Millet

Sancerre Blanc 2025



WHITE
STILL WINE



FRANCE



LOIRE



SUSTAINABILITY
CHAMPION



SUITABLE
FOR VEGANS

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	31996125
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.2
TOTAL ACIDITY	4g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	31996125

TASTING NOTE

The wine has an intensely aromatic nose of blackcurrant leaves, herbs and minerals. It has fresh acidity and is dry and fruity with a flinty quality.

VINEYARD

Limestone-clay soil, with single guyot pruning.

VINIFICATION

Static racking of the must. Slow, low temperature alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks. No malolactic fermentation. Stirring of the lees for 3 to 5 weeks. Light filtration.

FOOD MATCHING

An excellent aperitif and a wonderful accompaniment for fish, crustaceans or the famous local "Crottin de Chavignol" goat cheese.