



Sancerre Sol Air

AOP Sancerre, Vallée de la Loire et Centre, France

Sol Air evokes the fusion of the natural elements of the earth. A luminous cuvée that magnifies the Sauvignon grape variety thanks to our know-how and exceptional terroir.

PRESENTATION

This cuvée symbolises the expression of the magnificent Sauvignon Blanc grape variety grown to very high maturity. A cuvée that exudes aromatic power and elegance.

VARIETAL

Sauvignon blanc 100%

Contains sulphites.

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Golden colour.

AT NOSE

A generous cuvée, revealing notes of exotic fruits and white fruits (peach).

ON THE PALATE

A nice balance and a nice roundness in the mouth, combining grapefruit, citrus zest and minerality.

FOOD PAIRINGS

Serve with fish, shellfish, white meats or fresh goat cheese.

