

2018



TERROIR : The grapes are harvested from two plots of old vines located on the slopes of the Cher on a clay-limestone terroir and selected for their superb aptitude for maturation.

WINEMAKING : Monitoring of ripeness by regular berry tasting. Grapes are harvested with ripe fruit aromatic profiles. skin-contact maceration for 12 hours, then gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING : Aged on fine lees with regular stirring (8 to 10 months) before bottling in July.

VARIETALS : Sauvignon 100%

SERVING : Served slightly chilled (12-14°C).

FOOD PAIRINGS : To be enjoyed with fish in sauce or grilled (sea bass), white meat (Bresse hen in cream sauce), pan-fried foie gras, as well as mature goat cheese.