

CAVE DE LA PETITE FONTAINE, AOC SANCERRE



GRAPES:

Sauvignon Blanc

D.O.: Loire Valley

THE TERROIR

One part of the vines is planted on the clayey-calcareous hills where some slopes can be as steep as 40 % incline. The other part is planted on the calcareous stones plateaux called “caillottes”.

WINEMAKING:

The grapes are harvested fully ripened and immediately pressed.

The alcoholic fermentation takes place in thermoregulated stainless steel tanks.

Before bottling, the wine is clarified in cold room during 5 or 6 days.

TASTING NOTES:

Color: Clear and bright pale golden color.

Nose: Fresh aromas of fruit.

Palet: In mouth this wine is fresh, dry and fruity.

Food Pairing: This wine is perfect to drink just before lunch and also with starters such as puff pastry or any cheese dishes.

