



Sancerre Blanc « Cuvée Prestige Les Bénédictins »



Reward

Millésime 2012

Wine Spectator : 90/100

Wine Enthusiast : 90/100

Gilbert & Gaillard :
92/100

Presentation

Variety: 100% Sauvignon Blanc

Ageing potential: 8 to 12 years

Serving temperature: Serve fresh at 10 to 12 °C

Tasting notes: A brilliant clear yellow, with green highlights. A racy nose, ripe citrus, gunflint, a touch of patisserie. In the mouth there is an exotic dimension, a svelte wine, but also showing opulence, a superb exuberance – fine and precise – a real top-of-the-range Sancerre.

Pairing: Perfect with scallops, and filleted fish in cream.

Technical details

Sancerre Blanc 'Cuvée Prestige les Bénédictins' 2012 from Domaine Patrice Moreaux is a parcellar selection from a very sought after slope – the 'Monts Damnés'. Only a dozen vinegrowers out of the 400 in the AOC have the privilege of owning a small piece. Unique thanks to its composition of a soil very high in limestone, with clay and shells mixed, this parcel gives us golden-coloured Sancerre.

Comes from the terroirs of Chavignol and Crézancy. The blend of these two terroirs composed of limestone and clay help to give this Sancerre its marvellous balance.

Variety: 100 % Sauvignon Blanc

Localisation: Chavignol

Production: 4 000 bottles

Viticultural practices: limited intervention. The earth is ploughed, no chemical removal of grass, the only fertilizer used is organic and only



when necessary. Manual harvesting.

Vinification: Pneumatic pressing. Spontaneous fermentation with natural yeasts from the grapes. Aged in INOX tanks with temperature control, on a fine layer of lees. The lunar cycle guides the vinification process.

Continental climate: cold in the winter, hot and dry from the Spring to Summer.

Terroir: limestone

Vine age: 20 years

Plantation density: 6500 vines per HA.