Sancerre Blanc « Domaine Patrice Moreux »

Reward

Millésime 2013
Gilbert & Gaillard 2015 : 89/100

Presentation

Variety: 100% Sauvignon Blanc

Ageing potential: 5 to 8 years

Serving temperature: Serve fresh at 10 to 12 °C

Tasting notes: A brilliant clear yellow, with green highlights. A fine nose, citrus, a chalky impression. The mouth is all about finesse, lacy aromas precede a rich and meaty body, each aspect of the wine is fine-tuned. Really well worked!

Pairing: Ideal as an aperitif, it will be sublime with starters, sea food and fish.

Technical details

Sancerre Blanc 'Domaine Patrice Moreux' 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 and Crézancy

Production: about 25 000 bottles

Viticultural practices: limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary.

Vinification: Pneumatic pressing. Spontaneous fermentation with natural yeasts from the grapes. Aged in concrete 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

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Summer.

Terroir: limestone clay

Vine age: 30 years

Plantation density: 6500 vines per HA.

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