

SANCERRE

LOUIS LAURENT



Production area, varietal and vinification :

Located in the heart of Sancerre vineyards, the wines of this estate have been elaborated in a traditional way for several generations. The whole Sancerre vineyard benefits from the 3 types of soil of the Loire Valley area :

- Terres blanches (white siliceous-clayey soils), on the higher part of the region
- Les Caillottes (gravels) that yields the majority of Sancerre wines.
- Le Caillou (silex soil) that yields more structured wines, with discreet fruity taste.

The low temperature fermentation (during 25 days in stainless steel tank) enables this Sauvignon variety to express its entire aroma. Maturing on fine lees.

Varietal:

Sauvignon (100%). The silicocalcareous soil of this region favours the production of very fruity wines, typical of this appellation.

Characteristics:

Pale gold, fragrant nose of Linden-tea, may blossom and notes of pepper, with a firm, fully structured taste. After a slightly aggressive first impression on the palate, its flavours mellow into a round and rich fullness.

Excellent with seafood, fish and "Crottin de Chavignol" goat cheese.

Serve chilled at 12°C.

CASTEL FRERES - l'Hyvèrniere –
44330 LA CHAPELLE HEULIN – FRANCE