



SANCERRE BLANC

LA COMTESSE

VINEYARD

The plot "La Comtesse" lies at the heart of a prestigious south-facing hillside overlooking the village of Chavignol. The vines are deeply rooted in a terroir composed mainly of Kimmeridgian marl (an amalgam of fossilized shells and clay).

Altitude: 170 to 200m

Exposure: South

Average age of vines: 25 years and over

Slope: 20% to 35%

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Kimmeridgian marls

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation with a selection of yeasts specific to each estate plot
- Aged on lees in stainless steel tanks

TASTING

This wine has a pale gold color with silver highlights.

The nose is a harmonious blend of mineral notes from its clay terroir and citrus aromas such as tangerine.

On the palate, it's full-bodied and fleshy, with a remarkable intensity that's sure to win you over.



Food pairing

Ideal with grilled fish, roasted sea bass with fennel, shellfish jelly.



Service temperature

Between 11 and 13°C (52-55°F)



Ageing

6 to 8 years

AWARDS



Vintage 2023
Wine Spectator - 91/100 pts

Vintage 2022
Wine Enthusiast - 93/100 pts

Vintage 2021
Wine Enthusiast - 94/100 pts

Vintage 2020
Wine Enthusiast - 94/100 pts Cellar Selection
Robert Parker's Wine Advocate - 93/100 pts