



SANCERRE BLANC

LA COMTESSE

This extremely steep plot of land which comes from kimmeridgian marls enjoys exceptional sunshine and soil conditions. « La Comtesse » is the fruit of a rigorous selection, in which Sauvignon Blanc is given its true round and full-bodied pedigree.



VINEYARD

The Comtesse is planted on a prime south facing marly and chalky slope in the village of Chavignol.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Kimmeridgian marls

WINEMAKING

The grapes are hand-picked and after racking at low temperature, the wine ferments for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C (59° to 68°F). Neither yeasting nor malolactic fermentation is used. The wine is matured on its fine lees for 5 months and is then vacuum-bottled (exclusively in darkly tinted bottles). Only high quality natural corks are used. The wine undergoes additional maturation for at least one month in the bottle before being offered for sale.

TASTING

Intense aromas of white flowers and yellow-fleshed fruit. Powerful and round due to its vintage, this wine nevertheless shows a remarkable balance. It opens up on the palate with extreme finesse, and ends with a mineral and chalky tension typical of its unique hillside within the Sancerre appellation.



Food pairing

Really great with grilled fish, roasted bass with fennel, seafood.



Service temperature

11 and 13°C



Ageing

6 to 8 years following the harvest

AWARDS



- Vintage 2019 -
TOP 100 Cellar Selection 94/100 - Wine Enthusiast

- Vintage 2018 -
95/100 Cellar Selection - Wine Enthusiast
1 star - Guide Hachette

- Vintage 2017 -
94/100 - Wine Enthusiast

- Vintage 2016 -
94/100 - Wine Enthusiast

- Vintage 2015 -
90/100 - Wine Enthusiast

- Vintage 2014 -
Silver Medal - Decanter
Bronze Medal - Magazine Drink Business (UK)
15/20 - Bettane & Desseauve
Silver Medal - International Wine Challenge
91/100 - Wine Enthusiast

- Vintage 2012 -
2 stars - Guide Hachette
15,5/20 - Bettane & Desseauve
Silver Medal - International Wine Challenge