

Sancerre Cuvée L.O. 2018

Loire Valley 2018 vintage: *Spring weather was very favorable, promoting remarkably early flowering and excellent fruit set. Unhampered by hail or frost, the vines continued to develop normally with no major problems - until June. June brought bouts of heavy rain, followed by serious attacks of mildew. On the whole, however, these were skillfully managed by the winegrowers. Summer temperatures then reached an all-time high; grapes continued to grow well and remained in robust health, with harvests throughout the vineyards being almost as early as those of 2017. Conditions were excellent throughout, from the end of August right through to October; growers harvested their fruit with total peace of mind, knowing the grapes had reached full maturity.*



Grape Variety: This wine is 100% Sauvignon Blanc. 2 plots blended: 60- and 80-year-old vines planted on Kimmeridgian marls which represent one of the most beautiful terroirs in the area.

Harvest: This cuvee is the last harvested on September 27th, these plots were harvested just before over-maturity.

Wine Making: Vinification with neutral yeasts (IOC 18-2007) to respect the integrity of the grapes and to express as much as possible the nature of the soils. Temperature control from 16 degrees to 18 degrees at the end of fermentation in order to make the yeasts toil and bring fat. Fermentation time of 6 weeks, thanks to the natural sugar content of the grapes and the complexity of the end of fermentation. Aged 15 months on lees, with monthly stirrings during the maturing then maintained on fine lees to bring richness, complexity and finesse to the wine.

On this cuvée, the objective is to obtain a white Sancerre with a longer ageing potential than on the classic cuvées. The ageing on fine lees associated with old vines planted on a very beautiful terroir gives us a dense, mineral and well-balanced wine.

Tasting Notes: Pale gold color. First nose of candied oranges, quince jelly and chestnut honey. After swirling, subtle floral notes of lime tree and chamomilla come with dried apricots aromas. Rounded yet fresh attack in the palate. The full-bodied and rich structure give a warm sensation balanced by fresh pineapple notes. Pronounced bitter finish that brings length and a nice acidity with persistent notes of ripe Mirabelle plums.

Food Pairing: This wine has a lot of character. It will pair well with the crottin de Chavignol or anykind of goat cheese, but with character as well. Seafood in general but oysters will always be a good choice as well as a fish with butter sauce.