

JÉRÔME GODON

VIGNERON

Sancerre Blanc

This 15-hectare family vineyard is located in Sainte-Gemme-en-Sancerrois, near the Loire

Grape varieties: 100 % Sauvignon
Yield: 60 hl/ha
Density: 7000 vines/ha

Terroirs: This Sancerre is born on the three types of soils of Sancerre, namely flint clays, caillottes and white earths.

Vineyard management: The practice of sustainable viticulture has been implemented in order to best respect the environment and the terroir.

Vinification and aging: The transfer and pressing of the harvest is done solely by the force of gravity in order to preserve all the organoleptic qualities of the harvest.

Fermentations take place in stainless steel vats thermoregulated at 18°C.

Aging on fine lees followed by filtration precedes bottling.

Tasting comments: Pale yellow to the eye, with white gold reflections.

The nose has these complex and intense aromas with a floral, grassy and fruity character, well representative of the Sauvignon grape variety. Ample and smooth, the palate has just right freshness which carries on to well-judged gourmet notes of peach and apricot. The finish is well balanced and has a long aromatic intensity.

Sommelier's advice: This wine is usually served around 8°C; it makes a great partner to fish and light meats, and goes perfectly with asparagus or scallops. Don't forget the classic partnership with goat's cheese.

Analytical sheet

Total acidity: 4.77g/l H₂SO₄

Glucose + Fructose: 1.05g/l

Total SO₂: 94mg/l

