

# SANCERRE WHITE

Under the Oak Tree



## REGION

France / Loire Valley

## GRAPES

Sauvignon Blanc 100%

## TERROIR

Our winegrowers blend grapes from each of Sancerre's three key soil types, Terres Blanches (limestone), Caillottes (chalky limestone) and Silex (flint).

## PRODUCTION

From a single vineyard, vinified in stainless, no oak, no malolactic fermentation. The grapes are hand-picked and gently pressed, fermented at 18°C by indigenous yeasts in stainless steel vats - all to preserve natural aromas, elegance and complexity. The final blend brings together the different elements of the three terroirs to create a balanced, complete wine. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

## TASTING NOTES

A delicate and complex Sancerre with great depth of fruit; the boisterous green aromatics often found in Sauvignon Blanc have been skilfully restrained, allowing fruity layers of green apples and lemons to show through.

## FOOD PAIRING

The wine comes from Verdigny at the heart of goat cheese country so is ideal with a soft tangy 'crottin'. Also great with delicate flat fish in a caper sauce.

## TECHNICAL DATA

- Sugar-Free (< 2g/L)
- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



**LE GARENNE**

SUSTAINABLE FARMING