





Domaine des Trois Noyers, AOP Sancerre, White

AOP Sancerre, Vallée de la Loire et Centre, France

Run for three generations by the same family (Georges, then Roger and since 2004 Claude Reverdy-Cadet), this 10 ha property, located in Verdigny, produces Sancerre in the three colors.

PRESENTATION

This white Sancerre is produced from vines from the famous 3 terroirs (50 % terres blanches - 45 % caillottes - 5 % flint)

LOCATION

Sancerre.

TERROIR

50 % terres blanches - 45 % caillottes - 5 % flint

WINEMAKING

Mechanical harvesting, pressing, settling, fermentation in thermo-regulated stainless steel vats, small maturation on fine lees, stabilization, filtration and bottling.

AGEING

Small maturation on fine lees, stabilization, filtration and bottling.

VARIETAL

Sauvignon blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Yellow citrus fruits aromas such as bergamot and grapefruit, enhanced by notes of white pepper. On the palate, the texture is silky smooth with refreshing early acidity and salinity. Fresh pineapple and grapefruit dominate in a wine that feels like you're biting into grapes. The finish is long and rich.

FOOD PAIRINGS

As an aperitif, with grilled fish or chicken. Perfect match: Sliced rabbit with carrots and mustard



