



Vignoble Dauny, Les Terres Blanches, AOP Sancerre, White

AOP Sancerre, Vallée de la Loire et Centre, France

It was in the early 1960s that Lucien Dauny, following health problems, took care of himself using natural methods and discovered herbal medicine, homeopathy and a few other alternative medicines, which we started to talk about shyly.. Today the vineyard has 17 hectares and it is a family business made up of 4 partners (Parents – Children), as since 13 generations.

PRESENTATION

This white Sancerre comes from vines grown on clay-limestone soils known as terres blanches.

TERROIR

Clay limestone soils.

IN THE VINEYARD

In 1964 he took the plunge and converted the entire farm to Organic Farming

WINEMAKING

Mechanical harvesting, low pressure pressing. Pneumatic press. Cold settling and fermentation in stainless still vats.

AGEING

No malolactic fermentation. Stainless steel vat for the ageing.

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

Intense nose on pineapple, mineral, candied pineapple. Palate with a nice vivacity and mineralityThe finish develops on pineapple and exotic aromas.

FOOD PAIRINGS

Shellfish, Hot fish, Seafood, Grilled meat, Cheese



