



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Patrick Girault, AOC Sancerre, Blanc

AOC Sancerre, Vallée de la Loire et Centre, France



The planted area of Domaine Girault currently totals 12 ha, spread over the renowned “Grand Chemarin”, “Petit Chemarin” and “Chêne Marchand” hillsides.

The estate is divided into 38 parcels of Appellation d’Origine Contrôlée Sancerre (AOC):

31 plots are planted with Sauvignon Blanc

7 plots are planted with Pinot Noir.

**Terroirs and vines**

Our terroirs are highly diversified throughout the estate. Our soils are 50% clay-limestone, 19% clay, 25% limestone and 6% flint clay.

The average age of our vines

### PRESENTATION

Domaine Girault wines are made from blends of these different terroirs, allowing them to express their aromatic complexity and further characterize their minerality.

### TERROIR

Produced from Sauvignon vines averaging 35 years of age, grown on clay-limestone (60%) and limestone (40%) soils.

### IN THE VINEYARD

Ridging and hoeing. Single Guyot pruning.

Planting density 7,000 to 8,000 vines per hectare.

All these plots are cultivated in a sustainable way to respect the environment as much as possible.

### WINEMAKING

After harvesting, the grapes are transported to the winery. The pneumatic presses are filled using a conveyor belt to limit the amount of grape crushing. After a minimum 48-hour cold settling period (8°), the musts are fermented in temperature-controlled vats.

Fermentation lasts about 40 days.

### AGEING

The wines are aged on fine lees over winter, then racked in April.

### VARIETAL

Sauvignon blanc 100%

GM: NO

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

### SERVING

12°C/54°F

### TASTING

Appearance: Le Grand Moulin has a golden color and a very expressive citrus nose. It will delight you with its mineral expression, finesse and freshness. To finish, your palate will be fruity, with citrus aromas, while preserving a roundness typical of its very marked terroir.

Nose: Mineral

Palate: Full-bodied, round on the palate, fat, fruity, with pronounced citrus and terroir aromas.



### Bruno Lafon Selection

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## FOOD PAIRINGS

Seafood and fish, as well as raw vegetable, salad, charcuterie and cheese starters.

As an aperitif, it can be accompanied by petits fours, amuse-bouches, verrines or simply a crottin de Chavignol.



### **Bruno Lafon Selection**

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