



Domaine Bernard Fleuriet, AOP Sancerre, White

AOP Sancerre, Vallée de la Loire et Centre, France

Since 1991, the Domaine Fleuriet has developed its own vineyards on 20 ha of sloping and fallow land belonging to the Sancerre appellation. The estate is representative of the typicity and diversity of the Sancerre region and the vines are present on the three great Sancerre terroirs (flint, caillottes and white earth).

PRESENTATION

This wine illustrates the greatest expressions of Sauvignon thanks to the Sancerrois terroir.

TFRROIR

Assembly with 40 % "clay-limestone" which brings its roundness and its power, the 50 % "caillottes", Kimmeridgian limestone, which confers its freshness, its vivacity and its fruity and 10% of flint which reinforces its minerality.

IN THE VINEYARD

Sensitive to environmental concerns and a passion for quality, the Domaine no longer use weed killers on the farm and has been cultivating its vineyards organically since 2013 and labeled organic since 2016.

WINEMAKING

Stainless steel vat

AGEING

Ageing in concrete tanks and foudres (oak casks) on lees for 10 months.

VARIETAL

Sauvignon 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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Sauvignon which expresses itself fully. Mango aromas on the nose. On the palate, the wine is full and round. The sweetness is balanced by a fine liveliness with exotic touches for a pleasantly acidic sensation. The wine oscillates between the fatness provided by the clay-limestone soils, the freshness, the fruitiness conferred by the "caillotes" and the flint that gives it minerality.

FOOD PAIRINGS

Fish, seafood or goat cheese





