





Loire, Domaine des Trois Noyers, Cuvée Silex, AOP Sancerre, Blanc, 2019

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)

TERROIR

Clay limestone soils.

IN THE VINEYARD

All vineyards are worked with the least possible impact and with the most natural fertilizers possible. The grapes are treated with the utmost care and precision in the cellar. This is why the wines are so wonderfully elegant and expressive.

WINEMAKING

Mechanical harvesting, pressing, settling, fermentation in thermo-regulated stainless steel vats.

AGEING

Small maturation on fine lees, stabilization, filtration before 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

Light golden in color with green reflections. The aroma and taste are expressive and aromatic, full of honeydew melon, white flowers and exotic fruits such as passion and mango, a fresh and fine acidity, delicious stony minerals and a long and fine aftertaste...

FOOD PAIRINGS

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



