



BRUNO LAFON

wine selection



La Haubette, AOC Sancerre, Blanc

AOC Sancerre, Vallée de la Loire et Centre, France

La Haubette is from an organic and biodynamic farmed vineyard, located in the town of Sancerre, owned by a family and passed on generations.

PRESENTATION

A sauvignon blanc from a family-run estate in the town of Sancerre.

LOCATION

Sancerre.

TERROIR

The vines are planted in limestone-based soils on south-facing slopes

IN THE VINEYARD

The vines are pruned in "Guyot Simple", and are cultivated according to the organic agriculture and the biodynamic principles, based on the lunar calendar.

High density plantation (between 7000 and 8500 vines/ha), of 35 to 55 years old.

Average yield : 40 hL/ha.

WINEMAKING

Natural winemaking, fermentation with indigenous yeasts.

Work is based on lunar calendar

AGEING

No oak ageing.

VARIETAL

Sauvignon blanc 100%

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

SERVING

10-12 °C (50-54 °F)

AGEING POTENTIAL

2 to 3 years

TASTING

Nose of pear, honey, acacia flower, wet stone, a little touch of grapefruit. With aeration, stone and citrus take over. Full, air and round mouth, stretched by a fine acidity slightly beading that lengthens the wine. Great feeling of pureness. Persistent final, between chewing of chalk, and the bitterness of citrus zest, the whole is very soft, refined. A miracle of balance.

FOOD PAIRINGS

Scallops tartare with citrus zest, roasted monkfish.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

