



Vignoble Dauny, Les Caillottes, 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 cultivated on limestone soils.

TERROIR

This white Sancerre comes from vines cultivated on limestone soils.

IN THE VINEYARD

In 1964 he took the plunge and converted the entire farm to Organic Farming. Average age of vines: 20 years.

WINEMAKING

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

AGFING

No malolactic fermentation.

VARIETAL

Sauvignon 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, 3 to 5 years

TASTING

Straight and subtle aromas of blossom, citrus and exotic fruits. Attack is lively and pure. Minerality is blended with a great roundness.

FOOD PAIRINGS

Serve young with cold fish, oysters, shellfish as well as Crottin de Chavignol.





