

Sancerre 2018

Sancerre, Loire, France



PRODUCER

The Sautereau family has been producing wine in the village of Crézancy, seven kilometres west of Sancerre, for nine generations. The winery is now run by David Sautereau, who produces modern, attractive wines that offer excellent value for money.

VINEYARDS

The Domaine's 22 hectares of vineyard are situated mainly in Crézancy, with a tiny proportion located in Bué and the village of Sancerre itself. The range of soils in this area, many of which are predominantly calcareous, allows David a good spread of different blending components for the wine, giving more complex and varied flavours.

VINTAGE

2018 was a vintage shaped by extraordinary extremes of weather ranging from record levels of spring rainfall to summer heatwaves. The rain through winter and spring paired with a hot April encouraged early budbreak and flowering. Followed by a very hot summer, the grapes were harvested at optimum ripeness across the whole vineyard. The quality and quantity of the harvest was outstanding across the region.

VINIFICATION

The pressed grapes were fermented in stainless-steel tanks at relatively cool temperatures of 16-19°C in order to preserve the purity and aromatics of the fruit.

TASTING NOTES

This wine has a pale yellow colour with an expressive and elegant nose. Aromas of citrus and gooseberry are complemented by floral and limestone notes which follow through on to the rounded palate. Medium-bodied with a crisp, saline finish.

Grape Varieties	100% Sauvignon Blanc
Winemaker	David Sautereau
Closure	Natural Cork
ABV	13%
Residual Sugar	0.5g/L
Acidity	5.5g/L
Wine pH	3.2
Bottle Sizes	37.5cl, 75cl