

LOUIRE VALLEY, FRANCE

LES 3 COTEAUX, SANCERRE TERRIOR CAILLOTES 2023

DETAILS OF PRODUCTION

With its distinctive roundness, full-bodied richness and delicate fruits, the temperament of this cuvée is assured from the start. The parcels on three Chavignol hillsides are very expressive. It takes tenacity and stability to thrive on steep 20- to 25-degree slopes, where the work is as complex as the grapes. The wine derives its minerality from these soils combining caillottes, griottes and marls. The Sauvignon Blanc grapes are picked exclusively by hand. Its expressive character is enhanced by precise vinification in barrels, amphorae and stainless steel vats, followed by six months' ageing.

Exceptional conditions can have a magical effect. The grapes harvested turned out to be of the highest quality, combining the fullness of the fruit with exquisite acidity, to achieve a remarkable balance.

TASTING NOTES

Delicate yellow colour. Mature, complex and powerful, with luscious notes of quince and other white fruits. A resolutely fresh limestone chewiness underpins racy flavours of ripe fruit.

HOW TO SERVE

The wine's assertive, subtle profile matches well with salmon, sole and other fish.

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HUBERT BROCHARD
MAISON FONDÉE EN 1900

VINTAGE

2023

STYLE

White

BLEND OF GRAPES

Sauvignon Blanc

