

LOUIRE VALLEY, FRANCE

SANCERRE WHITE 2023

DETAILS OF PRODUCTION

This vintage brings together several of the estate's Sauvignon Blanc parcels from the three main terroirs of the Sancerre region. Gravity pressing, without destemming, preserves the finesse of the grapes. Highlighting the diversity of the terroirs, each ageing container is adapted to a specific typicality. The wines are aged on their lees in stainless steel vats, barrels, amphorae or concrete vats for four months.

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

Deep ruby. Luminous light yellow colour. Captivating blend of floral and fruity notes. Full-bodied, lively and generous, with exotic tones.

HOW TO SERVE

Chilled to around 12°C, this cuvée is ideal as an aperitif with a hearty platter of fresh cheeses - especially Crottin de Chavignol - accented with dried apricots, quince paste or honey.

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HUBERT BROCHARD
MAISON FONDÉE EN 1900

VINTAGE
2023

STYLE
White

BLEND OF GRAPES

Sauvignon Blanc

