

LOUIRE VALLEY, FRANCE

# CHATEAU DE THAUVENAY, SANCERRE

## TERRIOR CALCAIRE 2023

### DETAILS OF PRODUCTION

A sensory firework display, with intense fruity notes and an appealing roundness, this wine never fails to impress. Its generosity springs from the deep clay-limestone soils of Château de Thauvenay, just above the Loire, opposite Pouilly. Sauvignon Blanc is perfectly at home in the nuanced parcels of the Terres Blanches, giving life to an incredible palette of aromas. Fermentation in stainless steel vats, followed by five months of ageing, brings this colourful expression to its best. Clay-limestone “white earth” soils overlooking the Loire, opposite Pouilly. Aged on lees for almost five months. An elegant, expressive, aromatic style. Intense fruity notes and an attractive roundness; a sensory firework display. 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

Pretty light yellow hues. An exuberant bouquet of white flowers and citrus fruit. A full, suave explosion of exotic fruit.

### HOW TO SERVE

Chilled to 12°C, this cuvée is perfect as an aperitif with a tomato tart, or for dessert with an apricot crumble.

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MAISON FONDÉE EN 1900

### VINTAGE

2023

### STYLE

White

### BLEND OF GRAPES

Sauvignon Blanc

