

Renaissance – Fleuriet Frères

Sancerre Blanc

Magie des Caillottes

La Magie des Caillottes is produced from vines grown using organic farming, aged between 4 and 40 years.

Grape Varietal: Sauvignon Blanc

Terroir: "Caillottes" (pebbly limestone), South / South-East exposure, altitude of 280m.

Planting Density: 8,000 vines per hectare.

Harvest: 100% manual, using small crates to ensure maximum protection of the grapes.

Yields: Between 40 and 53 hectoliters per hectare.

Vinification

Fermentation occurs slowly in stainless steel tanks at temperatures between 18°C and 23°C using indigenous yeasts.

The wine is then aged in concrete tanks on fine lees for 7 to 9 months without intervention or additives. Very light addition of sulfites occurs only at bottling.

Tasting Notes

Appearance: Gold with green highlights.

Nose: Characterized by floral and fruity notes, notably hawthorn and citrus, along with a distinct "Sancerre" minerality.

Palate: Frank, direct, fresh, and balanced with a beautiful structure. A complete and generous Sancerre.

Food & Wine Pairings

This wine pairs excellently with:

- * Fish tartare or mussels "à la Charentaise."
- * Lake fish with beurre blanc or a chanterelle and girolle mushroom omelet.
- * Oven-roasted blue lobster or trout meunière.
- * Braised ham in sauce.
- * **Crottins de Chavignol** (local goat cheese).

Service Temperature

10°C to 12°C: When enjoyed alone or as an aperitif.
12°C to 14°C: When served with a meal.



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SANCERRE
APPELLATION D'ORIGINE PROTÉGÉE

