

Domaine Franck Millet

The Franck MILLET estate benefits from the "savoir-faire" of three generations of winemakers. Our constant goal is to achieve the finest balance and greatest typicity for each and every vintage.

Grapes and must are rigorously selected for optimal quality.

Awards and medals won in wine competitions, as well as very positive reviews in the press, are a testament to the consistent quality of our wines.

We appreciate the loyalty and support of our customers.

WHITE SANCERRE AOP

INSOLITE de Franck Millet

Grape variety : 100 % Sauvignon Blanc

Pruning : Single Guyot

Plants/hectares : 7,000.

Soil type : Limestone-clay.

Vinification : Insolite is our special reserve wine created from a unique vinification process. First, we carefully select grapes from Sancerre's chalkiest limestone soils then conduct maceration.

(skin-contact) at temperature close to 0°C (32°F). The winemaker's art draws out the extraordinary flavours and aromas of the grapes and terroir of Sancerre.

Very good evolution after one year.

Light filtration

Alcoholic content : 12.5% Vol.

Residual sugar : < 2.5 g/L

Acidity : 2.5 g/L

Characteristics :

Clear, brilliant pale gold hue. Powerful nose with aromatic qualities developing in the following months.

The resulting must yields a wine that is richer and longer on the palate.

Very long on the palate. Very good evolution after several months.

Cellaring : Can be cellar-aged for 5-8 years.

Serving temperature : Serve at 12°C (54°F).

Recommandations : Sancerre Insolite makes an excellent aperitif and a wonderful accompaniment to fish and shellfish.

Well matured vintages will pair well with foie gras.

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