

# Domaine Franck Millet

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 a 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.

## SANCERRE WHITE AOP

**Grape variety :** 100 % Sauvignon Blanc

**Pruning :** Single Guyot

**Plants/hectares :** 7,000

**Soil type :** Limestone-clay.

**Vinification :** Static racking of the must.

Slow, low temperature alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks.

No malolactic fermentation.

Stirring of the lees for 3 to 5 weeks.

Light filtration.

**Alcoholic content :** 12.5% Vol.

**Residual sugar :** < 2.5 g/L

**Acidity :** 4,5 g/L

## Characteristics :

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

Very representative of the limestone-clay soil found in our village of Bué. Good acidity from the young vintage while at the same time displaying a surprising suppleness and roundness.

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

**Cellaring :** May be cellar-aged up to 4-5 years.

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

**Recommendations :** Sancerre Blanc makes an excellent aperitif and a wonderful accompaniment for fish, crustaceans or the famous local "Crottin de Chavignol" goat cheese.

Well matured vintages will pair well with foie gras.

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