



Vincent grall
vigneron

SANCERRE BLANC TRADITION SILEX

GRAPE VARIETY: Sauvignon Blanc

SOIL Flint: silex colluvium (siliceous conglomerate) from the Eocene soil 35MY

PLOT FLINT: "The Plateau" located north side of the hill of "l'orme aux loups" in Sancerre, cited in 1510 as land of the Augustinians monks from Bourges

AGE OF VINES: from 15 to 30 years

VINIFICATION: 100% temperature control in stainless steel tank

PRODUCTION: 15 to 20,000 bts

DEGREE: 12.5% to 13.5% VOL

SERVICE: 10°C to 12°C

CHARACTER:

A fresh and mineral white Sancerre, with citrus notes and a beautiful salinity, typical of flint.

A stunning wine with a true sauvignon taste character!

PAIRING:

Fish, seafood, shellfish, fresh goat cheese, asparagus, endive, poultry and pork meat.

