

SAUVION

SANCERRE

Super dry Sauvignon Blanc.

CATEGORY

Dry white AOC

STYLE

Aromatic, elegant, great finesse

LOCATION

Sancerre, Loire Valley

AROMAS

Broom plant, jasmine, acacia, boxtree

VARIETY

100% Sauvignon Blanc

HOW TO DRINK

Serve chilled. Ideal with crayfish, lobster, gambas and Crottin goat cheese

COMMENTS

Extremely aromatic, dry but full-bodied, Sancerre was once known as the "Paris Bistro Wine." It is now served in the most prestigious restaurants worldwide. A glass of Sancerre is a must with a piece of "Crottin," the local goat cheese. Sancerre is also the ideal wine for lovers!

HISTORY

The Sancerre area offers unique scenery. Vines are located on a hillside well-known to Parisians, who have made it their weekend outing so then can collect their beloved Sancerre. The hillside faces Pouilly-Fumé, the latter being located on the other side of the Loire River.

