

SAUVION

LOIRE VALLEY - SANCERRE. 2008

Color	White
Varietal	100% Sauvignon Blanc
Appellation	Sancerre
Residual sugar	2.5 g/l
Alcohol content	12.5% alc/vol
Area	17.30 acres
Soil	Chalk
Rootstock	Fercal
Fertilization	None
Density	2,630 vines/acre
Ages of vines	25 years
Pruning	Double Guyot
Harvest	Machine harvest
Fermentation	Fermentation at low temperatures in temperature-controlled stainless-steel tanks
Duration	20 days
Temperature	64.4°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	3 years
Appearance	Pale yellow with silver highlights
Nose	Expressive with floral and fruity notes (exotic fruits), slightly vegetal
Palate	Fresh, round and full-bodied; the finish is very fruity with an underlying vegetal edge
Food pairing	Ideal with crayfish, lobster, prawns and goat cheese

