

# SAUVION

## LOIRE VALLEY – SANCERRE. 2009

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

