

# SAUVION

## LOIRE VALLEY – SANCERRE

<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

