

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

13.00%

Residual Sugar

0.71 g/l

pH

3.18

Total Acidity

4.67 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

22/07/2024

Sancerre La Chatellenie 2019

3 x Magnums 3x150cl

Winemaker Notes

Sauvignon Blanc thrives in the flint rich soils of Sancerre, giving it its distinctive gun-flint flavours. Aged on its fine lees preserving all its freshness and depth.

Vineyard

La Chatellenie is a single vineyard of 22 hectares with ancient soils from the Cretaceous period. This flint rich siliceous clay imparts the subtle hint of gun-flint. All vineyard processes are carried out in an environmental manner, adapted to each terroir.

Winemaking

Following on from cold static settling, the fermentation takes place at low temperatures in temperature controlled stainless steel tanks.

Vintage

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding. Despite the warm season, the Sauvignon Blanc retained its naturally high acidity, yielding balanced and harmonious wines.

Food match

Grilled and Roasted White Meats

Perfect with fish or seafood.

