

Sancerre La Grande Châtelaine 2019 6x75cl

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

14.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

10/03/2025

Winemaker Notes

On the nose there are rich aromas of pineapple, pear and vanilla, which are echoed on the palate.

Vineyard

From the estate's oldest vines, planted on pebble rich clay-limestone slopes known locally as 'caillottes'. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

Winemaking

The grapes are pressed very slowly and the juice is cold settled. The wine was fermented and aged in oak barrels (30% new oak) in Joseph Mellot's ancient cellars in the heart of Sancerre. 11 months in oak barrel is followed by further 10 months in the bottle before release. Barrel ageing adds a new dimension to the wine's structure giving vanilla flavours and good ageing potential.

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, yielding balanced and harmonious wines.

Food match

Grilled and Roasted White Meats

A lovely wine to have as an aperitif or it is the perfect accompaniment to fish such as salmon or monkfish and scallops.