

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
2024 - 2030

Tasting Guide

Dry Medium Sweet

Tasting note printed
27/12/2024

Sancerre La Grande Châtelaine, Cuvée Prestige 2019 6x75cl

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.