

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.3

Total Acidity

5.3 g/l

Drinking Window

2024 - 2024

Tasting Guide



Tasting note printed

22/07/2024

Sancerre La Gravelière 2019

6x75cl

Winemaker Notes

A powerful nose with floral and fruity aromas of passionfruit and orange. There is an elegant balance between freshness and structure.

Vineyard

The grapes are grown on predominantly siliceous soils. All vineyard processes are carried out in an environmentally friendly 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

This wine is a delicate counterpart to seafood, crustaceans, fish and goat's cheese, especially the famous local Crottin de Chavignol.

