

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

22/07/2024

Sancerre La Gravelière 2020

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 rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

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.

