

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

22/07/2024

Sancerre La Gravelière 2022

12 x Half Bottles 12x37.5cl

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.

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.

