

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.2 - 3.4

Total Acidity

5.4 - 5.8 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

10/03/2025

Sancerre L'Original 2022

1x75cl

Winemaker Notes

On the palate it offers a beautiful array of citrus characters, with grapefruit and grassy notes, so typical of this appellation.

Vineyard

30 year old vines covering 3.2 acres, planted on limestone soil.

Winemaking

Grapes are mechanically harvested and then pressed directly with a pneumatic press and juice selection. They are then fermented in the Wine Globe ion fine lees with regular stirring.

Food match

Grilled and Roasted White Meats

Enjoy chilled as a special aperitif with cheeses or seafood dishes.

