

**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**  
2024 - 2030+

**Tasting Guide**

1 2 3 4 5 6 7 8

Dry Medium Sweet

**Tasting note printed**  
27/12/2024

# 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.

