

# Karine et Christian Lauverjat Moulin des Vrillères

Sancerre - Pouilly-Fumé

## Perle Blanche

*Appellation* : Sancerre

*Wine name* : Perle Blanche

*Type/Colour* : Dry white

*Grape variety* : 100% Sauvignon

*Soil* : White clay soil with fossils, to a depth of 30 cm

*Vine age* : 55 ans

*Vinification* :

This wine is vinified at low temperatures for between 15 and 20 days. The lees are circulated after fermentation. The wine remains in tank for about 10 months.

*Tasting information* :

Our special cuvee is our most intense and dense wine because it comes from old vines. This wine has a golden hue, with a persistent bouquet where one can detect notes of almond, linden tree and heather, rich and fine at the same time, the mouth is structured and flavoursome. A bottle for any occasion.

*Gastronomic specialities and serving suggestions* :

Serve at 10°C at the start of the aperitif, this wine will go with the start of a meal with a fish dish, prawns cooked in curry and coconut milk, all types of fish in sauce, white meats and at the end of the meal with cheese.

*Citation* :

- Coup de Coeur Guide Hachette 2009
- Bronze medal Angers 2013
- Gold medal Gilbert and Gaillard 2013

