

Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

SANCERRE BLANC

APPELLATION : Sancerre

WINE NAME : Moulin des Vrillères

TYPE/COLOUR : Dry white

GRAPE VARIETY : 100% Sauvignon

SOIL : Limestone clay

VINE AGE : 30 years

VINIFICATION :

This wine is vinified at low temperatures for between 15 and 20 days. The lees are circulated after fermentation. The wine stays on lees in tank for about 3 months.

TASTING INFORMATION :

This Sancerre expresses clearly its aromas of white flowers and citrus fruits, and lingers long on the palate. The dominant fresh mouth does not betray its terroir.

GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

One can open it as an aperitif and finish it with fresh or mature goat's cheese. It goes particularly well with oysters, salmon parcels, armoricain langoustine tail, and poultry supreme.

MEDALS :

- Citation in the Guide Hachette
- Gold medal Gilbert and Gaillard 2016
- Silver medal MONDIAL DU SAUVIGNON BRUXELLE 2020

