

# Karine et Christian Lauverjat Moulin des Vrillères

Sancerre - Pouilly-Fumé

## Sancerre Blanc - Moulin des Vrillères

*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 a 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* :

- Bronze medal at Beaune "Les Féminales" vintage 2009
- Ligiers competition 2009 vintage - Liger de bronze - Juigne sur Loire
- Citation in the Guide Hachette 2011 and 2012
- Silver medal Angers 2012
- Gold medal Gilbert and Gaillard 2013
- Argent medal MIAMI (USA)



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