



Sancerre white

Made from **sauvignon blanc**, this Sancerre is the result of a blend of wines coming from different parcel of two soil types: “terres blanches” and “caillottes”. The **terres blanches** soils give the wine power and a smooth mouth-feel, and the **caillottes** soils provide it with fruit and aromatic finesse.

After the grapes are gently pressed the juice is left to settle for between 24 to 48 hours. The wine is fermented in temperature-control, stainless steel vats at 14-18°C. The juice is analysed before and after fermentation, in order to vinify the wine in the best possible way.

The wine is matured on its fine lees until just before bottling. This gives the wine a richness and finesse while limiting the amount of sulphites used. Our Sancerre isn't fined, bentonite is simply added in order to stabilise the wine and stop “casse” occurring (a protein breakdown within the wine).

The wine goes through a cold stabilisation, is filtered and bottled.

Grape variety:	sauvignon
Terroir :	limestone, clay-limestone
Reaches maturity:	2 to 6 years
Hue:	light yellow with gold tints
Nose:	an elegant nose that is fruity with aromas of citrus and tropical fruit.
Palate:	beautifully fresh, intense aromas that come from ripe sauvignon blanc. Good length and minerality.
Serving temperature:	8 - 10 °C
Keep for:	4 to 7 years
Food matching:	can be enjoyed as an aperitif, with sea-food, fish dishes or cheese.

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