

## 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.

Roger & Didier  
**RAIMBAULT**  
VIGNERONS



**SANCERRE**

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**GILBERT GAILLARD**



Sancerre blanc Le Côtelin 2020  
16,75 + /20

Sancerre blanc Vieilles Vignes 2020  
16,25 +/20



Sancerre rouge Vieilles Vignes 2020  
16/20 ou 92/100

Sancerre Blanc 2023  
15,5/20 ou 91/100



GILBERT GAILLARD



Notes **93** /100

Sancerre blanc Le Côtelin 2020  
Sancerre rouge Vieilles Vignes 2020

Sancerre rouge 2022 **91** /100

Sancerre blanc 2023 **90** /100



Blanc Vieilles Vignes 2020



Sancerre Blanc 2023  
Grand Or Bettane-Desseauve  
1 étoile Guide Hachette 2025



2 étoiles pour  
Sancerre Rouge  
Vieilles Vignes  
2022



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VIGNERONS



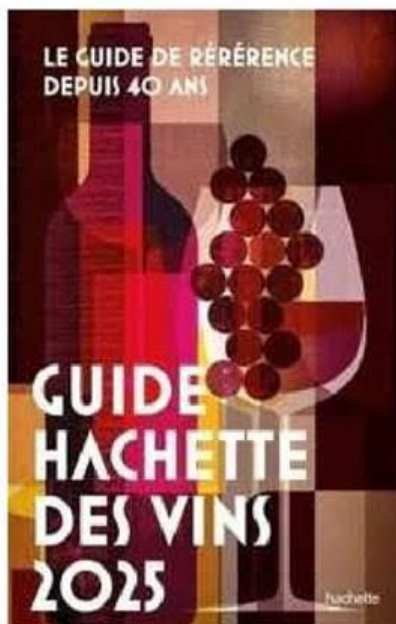
**SANCERRE**



**Sancerre blanc  
2023**



« Un nez de raisins bien mûrs,  
presque confits, une bouche intense,  
avec de la minéralité, voilà un Sancerre  
salivant et dynamique au potentiel  
indéniable »



**Sancerre Rouge  
Vieilles Vignes  
2022**



« Au nez, ce vin associe en parfaite harmonie,  
un joli fruité (cassis, griotte, pruneau) à un  
discret boisé toasté. Souple en attaque, gras  
dans son développement, le palais s'appuie  
sur des tanins fondus et veloutés qui ajoutent  
à son toucher délicat. Un Sancerre déjà  
savoureux, mais qui vieillira sereinement. »