



SANCERRE 2014



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Classification: Appellation Sancerre Contrôlée

Region: Situated at the east end of the Loire Valley, on the left bank opposite Pouilly sur Loire (Pouilly Fumé)

Grape Varieties: 100% Sauvignon Blanc

Soil: Chalky limestone and flint stones

Climate: Continental with cold and dry winters and hot and sunny summers

Vinification: Pressing of the grapes – alcoholic fermentation at 20°C – Ageing in vats for 2 to 3 months with controlled oxidation

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.

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Appearance: Clear yellow colour with green highlights.

Nose: Intense, lively with citrus aromas (lime, pineapple) and flattering mineral notes.

Palate: Fresh, intense, well balanced with a long refreshing aftertaste.

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Food Matches: Grilled fish, seafood, goat's cheese – Between 10°C and 12°C.

Wine list comments: By its strong presence and its long finish, this wine is one of the great Sauvignon Blancs from the Loire. Elegant and fresh with pure varietal notes of Sauvignon.

Imported by Vinum International, Napa, CA
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