

Franck Millet

Sancerre Cuvée Insolite 2023



TASTING NOTE

An expressive combination of green fruit, fresh-cut grass and minerals on the nose, followed by a crisp mouthful of greengage, lime and gooseberry.

VINIFICATION

The Sauvignon Blanc grapes are pressed as soon as they are picked. The must is allowed to settle, then the alcoholic fermentation begins. A few weeks later, the wine is clarified with a natural filtering agent (a clay soil derivative) to eliminate impurities. Lastly, it is racked, filtered, and bottled.

FOOD MATCHING

This premium Loire Sauvignon is particularly well matched to shellfish but also delicious with fresh Asparagus, salads and Goats cheeses.

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 12.5% |
| GRAPE VARIETIES | Sauvignon Blanc (100%) |
| CLOSURE | Screw cap |
| SKU CODE | 37986123 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | France |
| REGION | Loire |
| ALLERGENS | Sulphur |
| CLOSURE | Screw cap |
| SKU | 37986123 |