

## Vieux Pruniers

# Sancerre Blanc 2024



### TASTING NOTE

Clean, fresh Loire Sancerre, all lemon and leaves, with a palate like a stone bowl full of citrus.

### VITICULTURE

The vines are planted southern/south-western. A yield of 60 hl/ha. The method of pruning is guyot simple of december in march. De budding : in spring by leaving 10/14 grappes. Thinning and crop in summer at 1,25m.

### VINIFICATION

Harvested from vineyards located only on the slopes of the Sancerre region, which increases drainage and exposure to sunlight in order to maximise quality. Individual parcels are harvested and vinified separately in stainless steel, temperature controlled tanks. After blending, the wine is clarified before bottling with no oak contact.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Screw cap
SKU CODE	35016124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	4.16g/l Tartaric
RESIDUAL SUGAR	0.53g/l
SKU	35016124