2023 Sancerre Blanc, Le Petit Broux, Cave de Sancerre



Code 23896123 Practice No Acidity 4.09 g/L Product STILL Style White, Crisp, Residual Sugar 1.25 Dry and Refreshing pH Level 3.11 Organic No ABV 12.00 % Biodynamic No Closure Natural Cork Egg / Milk No Bottle Size 75cl

Country: France Region: Loire

Sub-Region: Sancerre

Grapes: Grape Sauvignon Blanc 100

Tasting Note:

The clean, pure gooseberry flavour of Sauvignon Blanc is gentled and rendered charming by aromas of tropical fruit, without losing the signature flinty elegance of the Sancerre region of the Loire Valley.

Winemaking:Traditionally the wine is prevented from making malo-lactic fermentation in order to gain maximum acidity. Bottling starts early Spring following the harvest.

Vineyard:
The soil varies from broken chalk known as 'caillottes', which enhances the bouquet of the wines to chalk and clay known as 'terres blanches', which brings more substance. Vinification is in stainless steel with temperature control.

Food matching:
Cold poached chicken breast with tuna basil sauce, peppered pears, blue cheese, and fried sage or shrimp in spiced phyllo with tomato chutney.



