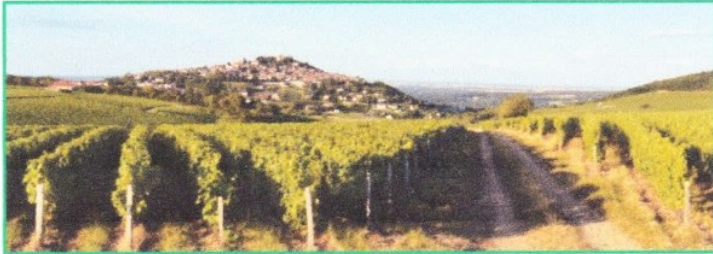


# Champ-Perroy

## SANCERRE BLANC 2024

APPELLATION D'ORIGINE CONTRÔLÉE



The name **Champ-Perroy** comes from an old plot on a very beautiful terroir of Kimmeridgian marls (clay and fossilized shells dating back 160 million years). In depth, these clays naturally provide a very beneficial water support to the vine.

**Champ-Perroy** is the result of a rigorous selection of several plots on these terroirs recognized and appreciated for the power, elegance and minerality they bring to the Sauvignon Blanc.

The vines, with an average age of 30 years, also actively contribute to the quality of the harvested grapes.

The vinification, blending and aging of **Champ-Perroy** take place in accordance with local winemaking traditions. The idea is to offer an authentic product of impeccable quality to meet the wine lovers expectations!

- \* **Varietal:** 100% Sauvignon Blanc.
- \* **Nature of the soils:** Kimmeridgian marls.
- \* **Average age of the vines:** 30 years.
- \* **Vinification:** Mechanical harvest, pneumatic pressing, cold settling of the juice, slow fermentation (59°F to 66°F), ageing on fine lees for 3 to 4 months, fining, cold stabilization and filtration before bottling.
- \* **Alcohol content:** 13.0%.
- \* **Residual sugar level :** < 1 gram / litre.
- \* **Ideal serving temperature :** 9°C to 10°C (48°F / 50°F).
- \* **Tasting notes :** From the best terroirs of the Sancerre Appellation, this cuvee offers the quintessential aromas and flavours of the Sauvignon Blanc varietal.

Pale gold colour with brilliant reflections, this wine reveals delicate notes of white and citrus fruits complemented by subtle hints of boxwood. With a nice purity, the mouthfeel combines a pleasant freshness with mineral finesse. The finish is surprisingly long and very aromatic.



*Wine-Cask Imports*

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