



Domaine Bizet

APPELLATION SANCERRE CONTRÔLÉE



Sancerre White

AGE OF THE VINES: an average of 25 years

SURFACE AREA: 7.25 hectares

YIELD: 60 hl/ha

VARIETY: 100% Sauvignon

TERROIR : *(30%) «stony» limestone: wines that are fruity and aromatic when young.

* (50%) « White earth » limestone-clay : Well-built wines that need time to show themselves.

* (20%) « Flint » : these add mineral notes to the blend.

SOIL ENRICHMENT: Organic, without any chemical fertilizer

VINEYARD MAINTENANCE: Ploughing, no residual herbicides

VINE MANAGEMENT: limited intervention, yield control

PRUNING: Single Guyot

HARVEST: Mechanical, after a maturity analysis.

PRESS: Pneumatic

FERMENTATION : Temperature between 14° and 20° C.

VINIFICATION : The grapes are pressed on arrival. Settling then alcoholic fermentation in inox tanks with thermoregulation to ensure the preservation of the wines' aromas. Ageing on the fine lees.

BOTTLING: In-house ourselves.

AGEING: 3 to 5 years

ANNUAL PRODUCTION: 58 000 bottles

TASTING NOTES:

COLOUR: Pale yellow with brilliant highlights.

NOSE: An expressive nose with fruity notes. Floral and mineral nuances, with good freshness.

MOUTH: The mouth is generous with notes of citrus and white-fleshed fruits. A supple attack with body and structure, and a lively, balanced finish with good minerality.

SERVING TEMPERATURE: Serve fresh at 10° C.

SERVING SUGGESTIONS: Goes well with fish and seafood, can also be served with Chavignol goat's cheese.