



Cave des Vins de Sancerre - Les Chataigniers

Vineyard

The Cave Coopérative de Sancerre was founded in 1963 and is now the only cooperative in the appellation, bringing together more than a hundred winegrowers. The Sancerre vineyard, in the heart of Berry, extends over 15 communes and 3,000 hectares on limestone and siliceous soils, perfectly suited to growing vines. 80% of the plots in the appellation are occupied by a white grape variety, Sauvignon.

Winemaking

Viticulture is conventional and the harvest is mechanical. This vintage comes from a blend from limestone soils, with vinification at low temperature in thermoregulated stainless steel vats.

Tasting

This wine has a pale color. It offers discreet but complex aromas of white flowers and exotic fruits. It is very fresh in the mouth

Served at 10-12°C, this Sancerre will accompany shellfish, fried foods, frog legs, creamed cuisine, pasta, poultry, Chinese and Japanese cuisine, or even fermented cheeses.

Alcohol: 12.5

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant

<https://www.la-cave-cellard.com>