

Sancerre 2010

PRODUCER - DOMAINE SYLVAIN BAILLY

COUNTRY - FRANCE

REGION - LOIRE

TASTING NOTES

Visually, a brilliant hue, typical pale yellow of Sauvignon. On the nose a great complexity, where the aromas of white flowers, citrus fruits and menthol notes mix. On the palate, an elegant attack, great freshness on the palate combines with a delicate floral and mineral character.

WINEMAKING NOTES

Sauvignon Blanc 100%

A very slow gentle pneumatic pressing. Cold settling of the must. The alcoholic fermentation takes place in thermo-regulated tanks over 15 to 30 hours.

The wines are aged on their lees before racking, tartaric precipitation through artificial chilling, filtration with kieselgur. Bottled the spring following the harvest

TECHNICAL DETAILS

Cellar Notes - Drink now

Alcohol 12.5%

Available in 75cl



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