



Loire, Domaine des Trois Noyers, Blanc, Silex, Blanc

AOP Sancerre, Vallée de la Loire et Centre, France

Run for three generations by the same family (Georges, then Roger and since 2004 Claude Reverdy-Cadet), this 10 ha property, located in Verdigny, produces Sancerre in the three colors.

PRESENTATION

This white Sancerre is produced from vines from the famous 3 terroirs (50% terres blanches - 45% caillottes - 5% flint)

LOCATION

Verdigny

TERROIR

50 % terres blanches - 45 % caillottes - 5 % flint

WINEMAKING

Mechanical harvesting, pressing, settling, fermentation in thermo-regulated stainless steel vats.

AGEING

Small maturation on fine lees, stabilization, filtration and bottling.

VARIETAL

Sauvignon blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Light golden in color with green reflections. The aroma and taste are expressive and aromatic, full of honeydew melon, white flowers and exotic fruits such as passion and mango, a fresh and fine acidity, delicious stony minerals and a long and fine aftertaste...

FOOD PAIRINGS

As an aperitif, with seafood, oysters. Also with poultry.



