

Sancerre Cuvée L.O. 2017

2017 was definitely better than 2016. The frost in April did less damage. Only 15-20% of harvest lost in average. After this frost, the rest of the summer was pretty good. There was enough water and sun to bring the grapes sane with a good maturity in September.



Grape Variety: This wine is 100% Sauvignon Blanc and a blend of two 60 and 80 year old plots, planted on Kimmeridgian marls which represent one of the most beautiful terroirs in the area.

Harvest: This cuvee is the last harvested on September 30th, these plots were harvested just before over-maturity.

Wine Making: Vinification with neutral yeasts (IOC 18-2007) to respect the integrity of the grapes and to express as well as possible the nature of the soils. Temperature control from 16 degrees to 18 degrees at the end of fermentation in order to make the yeasts toil and bring fat. Fermentation time of 6 weeks, thanks to the natural sugar content of the grapes and the complexity of the end of fermentation. Aging for 15 months on lees, with monthly stirrings during the maturing then maintenance on fine lees to bring richness, complexity and finesse to the wine.

On this cuvée, the objective is to obtain a white Sancerre with a longer ageing potential than on the classic cuvées. The ageing on fine lees associated with old vines planted on a very beautiful terroir gives us a dense, mineral and well-balanced wine.

Tasting Notes: Glittering gold dress. Mineral, gunflint, smoky nose completed with citrus fruits and country flowers. Complex mouth, a little austere at the beginning before the fruit gets longer on the finish. A growing minerality envelops the whole. A very elegant wine.

Food Pairing: This wine has a lot of character. It will pair well with the crostin chavignol or anykind of goat cheese, but with character as well. Seefood in general but oysters will always be a good choice as well as a fish with butter sauce.