



PRODUCT SHEET

Grape-variety : Sauvignon blanc
Place : Chêne Marchand, Grand Chemarin
Soil : Caillottes terroirs, little stones typical in Sancerre région
Subsoil : limestone
Vine ages : 45 years
Density : 7 000 plants/ha

VINE-GROWING

Vineyard management : Guyot pruning
Culture : no herbicide ; hoeing, ploughing
Treatments : organic approach
(no insecticide, no acaricide, no anti-rot treatment ...)
Yield : 45 hl/ha
Disbudding, green harvest,
Handpicking with first sorting of the grappes.

VINIFICATION

Vibrating sorting table : (no screw at the crop reception : the grapes are pressed intact)
Pneumatic press
Fermentation and ageing : for 1/3 in wooden vats and 2/3 in new barrels, one-year barrels and « demi-muids » (big barrels).
Bottling after 18-months ageing.