

# L'ÉMOTION AUTHENTIQUE AOP Sancerre



## ORIGINS & TERROIRS

Sauvignon blanc  
Appellation: AOP Sancerre  
Label: Organic Wine – Certified by Ecocert  
Average yield: 50 hl/ ha

Sancerre is located at an altitude of 310 meters on an isolated mountain, in the Cher region. The particularity of its terroir is the dominance of limestone.



## VINIFICATION & AGEING

Plot selection, night harvest. Low temperature vinification in thermo-regulated stainless-steel tanks. Maturing on fine lees.  
Fining: Vegetable pea proteins and Bentonite.  
Filtration: On Kieselguhr earth.



## TASTING NOTES



8-10°C

### SUBTILITY & FRESHNESS

 Luminous golden yellow color

 Nose with mineral character, flint notes, revealing at the opening notes of exotic fruits

 Soft and round with a fresh finish



## FOOD & WINE PAIRING

Tartar of sea bream and mango.  
Vegan touch: Autumn salad, pomegranate, caramelized carrots, arugula.

Bottle 75cl: Bourgogne Type - Item Code: 406  
Case: 6 bottles  
Pallet: 594 bottles/ Pallet: 9 ranks x 11 cases  
EAN Bottle: 3380330004112  
EAN Case: 3380330004129

CONTAINS SULPHITES



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