



Emblematic of the appellation, this white Sancerre develops a delicate nose of citrus and white-fleshed fruits, a chiselled and intense mouth, and a persistent and appetizing finish.

SANCERRE BLANC « Les Baronnes »

TERROIR: Chalky clay

BEST SERVED AT: 10-12°C (50-53°F)

AGEING POTENTIAL: 4-5 years

VITICULTURE & TERROIR

- Vines grown on a terroir of **clay** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre
- The limestone gives the wine its backbone, while the clay gives it flesh
- Deliberately low yields, with **high density growing** and **grassing** of the inter-rows
- Use of **organic fertilizers** only

WINEMAKING

- **Gentle pressing** as soon as the harvest is picked to preserve the aromatic potential of the grapes
- **Fermentation** in temperature-controlled stainless steel **vats** at 15-18°C (59-64°F)
- **Aged for 5 months** on its lees before bottling

PAIRING

A delight at the beginning of a meal, « Les Baronnes » is also excellent with fish and seafood.

Our gastronomic suggestions

- *Scallops with mango emulsion ;*
- *Sea bass roll with curry ;*
- *A goat cheese (Crottin de Chavignol)*

TASTING

Eye	Crystalline yellow
Nose	Citrus fruits, white-fleshed fruits
Palate	Chiselled and full-bodied, with a crisp fruitiness and a persistent finish

A wine that offers very fine aromas of white-fleshed fruits and citrus fruits with a seductive intensity. This white Sancerre is distinguished by its typicity, its high expression of Sauvignon blanc and its ideally exposed limestone-clay terroir.

AWARDS & ACCOLADES

2021	Decanter	90 pts
2020	Wine Spectator	90 pts
2020	Loire Buyers' Selection	93 pts
2019	Bacchus	90 pts
2019	Decanter	Bronze
2018	Wine Advocate	87 pts
2018	Wine Spectator	88 pts
2017	Decanter	96 pts
2017	Wine Spectator	92 pts TOP 100
2016	Wine Advocate	90 pts
2016	Wine Enthusiast	89 pts

