

Benoit Chauveau

White Sancerre

Grape variety :

100 % sauvignon blanc, 20-year-old vines

Type of Soil :

Flinty clay: 20 %

Limestone-clay : 80 %

Wine-making :

Maturing on fine lees

Tasting :

Very pale yellow with greenish tints.

Vivacious and bursting with fruit, dominant floral and fruity aromas

The craps attack gives way to a rich, rounded palate for a finale full of freshness.

Food accompaniments :

Sancerre makes a delightful aperitif.

It is also perfect with grilled fish, seafood, scallops and white meats. A great match for Crottin de Chavignol AOC goat cheeses from the Centre region.



**Vintage available :
2014**

SARL BENOIT CHAUVEAU

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

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