

# *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 crisp 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.

### **Characteristics :**

12,66% Vol - 0.35g/l résiduel sugar - 3.39 g/l total



**Vintage available :  
2018**

## **SARL BENOIT CHAUCHEAU**

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