



CHÂTEAU DE SANCERRE 'CUVÉE DE CONNÉTABLE'

PRODUIT

The estate's premium cuvée, produced only in the finest vintages. This white wine comes from the Château's finest hillsides, on limestone and flint soils. The nose is complex: lemon zest, white flowers, gunflint, with a slightly smoky hint. On the palate, the balance is superb between density, mineral tension, and aromatic precision. The texture is silky, long, almost crystalline. A great Sauvignon Blanc, made for aging and fine dining. It will pair perfectly with lobster, sole meunière, or mature cheese. Already expressive, it will gain even more complexity with a few years in the cellar. A refined wine, worthy of its name.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Vallée de la Loire / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	12,5%
Potentiel de garde	10 ans
Cépages	Sauvignon Blanc