

2022

SANCERRE

LE GRAND MOULIN

THE STORY

Domaine Girault is located in Bué a small village in the heart of the Sancerre area. This family vineyard is from a long lineage of winegrowers. Pierre the current winegrower is from the 8th generation and Adrien his son will follow once he will have achieved his agricultural studies. It is 12 Hectares of the estate, 75% is planted with Sauvignon Blanc, 25% with Pinot Noir, the vineyard is planted on the famous slopes “Grand Chemarin”, “Petit Chemarin” and “Chêne Marchand” in the village of Bué, Thauvenary, and Vinon.

TASTING NOTES

Crisp clean, fresh with intense aromas of lemon, lime, grape fruit, exotic fruits, and green pepper. Long finish around limes and flinty notes.

WINEMAKING

After being harvested, the grapes are sent to the cellar. The pneumatic presses are filled with a carpet to limit the crushing of the grapes. After cold settling (8°C) for at least 48 hours, the must ferments in thermo-regulated vats. The fermentation time is about 40 days. The wines are aged on fine lees during the winter and then racked in April. Bottled during April and May.

FOOD PAIRING

It's the perfect food pairing with goat cheese, seafood, green vegetables, salads, lamb and turkey. But it's also a good refreshing wine for aperitif.

GRAPE VARIETIES

100% Sauvignon blanc

