

DOMAINE DE LA CHEZATTE - SANCERRE BLANC

Grape Variety: 100% Sauvignon

Aging Potential: Best consumed within 3 years

Vinification

The grape bunches are delivered into the hopper and pass over an automated sorting table before being sent to the press. The grape juice is then filtered into vats and kept cold for a few days to better extract aromas. All vats are blended to ensure a homogeneous harvest. This wine was aged for 5 months on its lees, which gives it a subtle finesse. It is then filtered and laboratory-tested before bottling.

Tasting Notes

A lovely 100% Sauvignon discovery: the Sancerre Blanc from Domaine de la Chézatte is characterized by citrus aromas and its unmistakable “flint” notes. Fruitiness, minerality, and freshness combine on the palate to deliver an emotionally rich tasting experience.

Food and Wine Pairings

Perfect as an aperitif, or with fish, seafood, oysters, white meats, spicy dishes, and Asian cuisine. Locally, it pairs beautifully with Crottin de Chavignol (goat cheese).

Terroir (Soil Composition)

Clay-siliceous and limestone

Vine Planting Years: 1985–1990

Plots: “Marnière”, “Caillottes”, “Nozay”, “Cormier”

Harvest Period: Late September to early October

Annual Production: 170,000 bottles

Type of Aging: Temperature-controlled stainless steel vats

Serving Temperature: 8–10°C

Appearance

Clear and bright wine, pale yellow with green-golden highlights.

Nose

Powerful and elegant, with notes of citrus and blackcurrant buds.

Palate

A very aromatic wine, well-balanced between fruitiness and minerality, with a long finish on the palate. Everyone falls for it!

