



## Sancerre "Beauroy" NV

### WINE DESCRIPTION

Characterized by its intense exotic fruit and white flowers notes this Sancerre comes from 25 year old vines on clay & limestone. The vineyards are ploughed. Natural fertilizers are used.

The harvest is destemmed and pressed gently. The juices are then racked and fermentation takes place in temperature controlled tanks.

Bottling takes place after cold natural stabilisation and light filtration

### TASTING NOTES

Light yellow nose of white flowers and citrus. In the mouth, the wine is fresh and round. Good balance with a long harmonious finish.

### FOOD PAIRING

Sancerre can be drunk before a meal or with seafood and fish as well as some Asian dishes and cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Central Vineyards
Vineyard size:	37 acres
Soil composition:	clay & limestone
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	2400
Exposure:	Southeastern
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	1980

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fermentation temperature:	55 - 60 °F
Maceration technique:	Racking
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

### PRODUCER PROFILE

Estate owned by: Alain & Laurent Reverdy

Winemaker: Laurent Reverdy

Estate founded: 1550

Region: Loire Valley

Country: France