



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE Blanc Domaine des Clairneaux – 2017

Bright straw coloured wine with green glints. The clean, racy nose reveals hints of grapefruit, white flowers and flintiness. On the palate, the attack is full and silky, rich and plump with underlying freshness.



Freshness, purity and minerality...



FOOD PAIRING

It is ideal with salmon puff pastry parcels. Foie gras makes an enjoyable and original partner as does Crottin de Chavignol goat's cheese.

It can be enjoyed as an aperitif, with fish and seafood, or simply just enjoy with friends...



*AOP Sancerre Blanc
Centre Val de Loire
Domaine des Clairneaux*

PRESENTATION

VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

SITUATION

Along the Loire River in east of Bourges, the vineyards extend over 2,926 ha in 14 communes.

WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.

TERROIR

Our Sancerre white vines are planted on the soils of Sainte Gemme and Sury-en-Vaux, small villages located in the heart of the Centre-Loire area. This white Sancerre is produced from 50% silex soil and 50% limestone soil. These different “terroirs” provide wide complexity to our wine.

VARIETALS

Sauvignon blanc : 100%

REVIEWS AND AWARDS

Le Point

16/20

“Vanille, citron, bouche tendue, vive, épicée, des notes de silex, long, fin, bonne persistance sur des notes poivrées.”

Le Point
01/09/2018

LE GUIDE HACHETTE DES VINS

Note**

“Le nez s’ouvre d’emblée sur de plaisantes senteurs d’abricot confit, puis, à l’aération, s’égrènent de délicates notes de fleurs blanche, de menthe et d’épices. Ample et structurée, bâtie sur le gras et offrant une légère sucrosité, la bouche exprime le côté solaire du millésime, équilibré par une finale à la vivacité citronnée.”

Le Guide Hachette des Vins
01/09/2018

bettane+ desseauve

14.5/20

« Les vins jouent le registre du fruit et de la tension en blanc. »

Guide Bettane et Desseauve
01/11/2017