

Sancerre white AOP

« Les Pierblancs » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather -*fine local dialect poet*- knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



GRAPE VARIETY

100 % sauvignon blanc



TERROIR & FARMING

Our sauvignon is settled on the south east side of the Sancerre appellation and is grown on flinty and chalky-clayey soils. Our plots spread over 3 areas : Thauvenay, Ménétréol sous Sancerre and Vinon. Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting to **organic practices under (the label certification) Ecorcert**.



WINEMAKING

We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

In order to optimize the quality of the crop, we keep our vines under constant observation :

we limit our yields, start the harvest according to the maturity of each plot, hand-sort the grapes...

Grapes are slowly pressed to release of their aromas. Then, the juice undergoes alcoholic fermentation at a controlled temperature between 16°C to 21°C during 4 weeks.

The wine is maturing on its fine lees in stainless steel tanks with nitrogen protection (to reduce sulphites) until the bottling is done at springtime.

The long ageing on fine lees gives the wines greater finesse and more intense aromas.



TASTING NOTES

Delicacy and enticing bouquet...

Our Sancerre appears pale golden in colour with upfront citrus and tropical fruits aromas combined with minerality and hints on the nose.

The palate is full, fresh and delicate with passionfruit and zesty lemon, somewhat chalky with a lively acidity, the finish is long with hints of stony minerality.



WINE AND FOOD

Serve between 10°C to 12°C

Food & Wine pairing : It can be sipped as an aperitif. Perfectly suited for seafood and fish dishes. Mixed salads are also a perfect match, particularly if the salad includes citrus fruits or goat cheese or chicken.

Ageing potential : 3 to 5 years depending on the vintage.



Courtesy of BVC