



SANCERRE

« SAUVAGE »



Sauvage is issued from a careful selection of parcels out of 2 hectares (five acres) of limestone located in the Champtin hamlet and Bué-en-Sancerre. Those old vines, managed under an organic viticultural process, produce exceptional grapes and extremely pure and concentrated juice.



Sauvage—aptly named—is matured on fine lees for 12 months in thermo-regulated stainless steel tanks. Neither filtration nor cold passage before bottling.



This wine is stamped by its great freshness, vividness, complexity and a saline finish. Pour the wine into a carafe to let it expand its rich aromas.



Serve at 11-12°C / 52-54°F