

La Demoiselle white

La Demoiselle, a cuvee from a deep flinty clay terroir on the peak of Sancerre, in the heart of the appellation.

This 100% Sauvignon white wine, with its saline flavours on a background of pink grapefruit, is a combination of pleasurable contrasts. Its refreshing crystalline palate is set off by subtle oaky notes and has more than a hint of gunflint about it.

Accompanying hot oysters, blanquette of veal, sauteed turkey with sweet paprika or a lightly warmed tarte tatin, La Demoiselle will reveal its full depth and richness with the passage of time and be at its very best after several years laying down.

- Terroir and surface area : ½ hectare of flint on flinty clay.
- Average age of vines : planted in 1951.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : ten months in wooden vats. End of maturing en masse for two to six months.
- Bottling : depending on the lunar cycle. On the estate.

