

Les Pénitents white

Les Pénitents, a cuvee produced from a vineyard that was almost destroyed by phylloxera in the late 19th century but whose renown goes back to the 12th century, when it was planted and farmed by Cluniac monks, who were gifted the land by Etienne, Count of Sancerre.

Now reduced in size to some fifty hectares, it was brought back to life in the late 1980s thanks to the dedication of winegrowers in love with their art. Located on the hillsides of Nièvre just thirty-five kilometres from the family's Sancerre base and classified as IGP Côtes de la Charité, the vineyard is crossed by the Way of Saint James of Compostela - whence the cuvee's name.

This 100% Chardonnay white has an expressive nose delivering real aromatic intensity with notes of citrus and exotic fruits, a rich yellow robe with glints of gold, and a finely balanced palate with lemony hints and a full lingering finish that calls for a second glass... The aromas of the Loire combined with all the minerality of a Chablis!

Les Pénitents white will reveal its full finesse and freshness drunk as an aperitif or accompanying oysters, guinea fowl supreme with morels, risotto with truffles or Crottin de Chavignol cheese - a true quaffing wine!

- Terroir and surface area : 13 hectares of encrinal limestone.
- Average age of vines : planted in 1990.
- 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 : twelve months, one third in wooden vats, one third in 600-litre casks and one third in concrete vats. End of maturing en masse for at least four months.
- Bottling : depending on the lunar cycle. On the estate.

