

Satellite

Satellite, a cuvee resulting from the assemblage of five superb localities on the Chavignol hillsides in the Sancerre appellation.

This 100% Sauvignon white wine has an elegant nose, a golden robe with paler glints about it, and a taste of ripe quince and grapefruit that leaves a gently refreshing fruitiness on the palate with notes of citrus peel and a crystalline iodine finish.

Accompanied by oysters, a langoustine cassoulet or Crottin de Chavignol cheese, Satellite provides immediate pleasure and will gradually come to express its full complexity as the years pass.

- Terroir and surface area : 2 hectares of clayey limestone soil.
- Average age of vines : planted in 1964.
- 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 : fermentation for nine months in conical wooden vats. End of maturing en masse for six months.
- Bottling : depending on the lunar cycle. On the estate.

