

Edmond



100% Sauvignon Blanc AOC Sancerre

Edmond Alphonse was the father of Alphonse Senior, the 18th generation; this cuvée is dedicated to him. Emblematic of the estate, the Edmond cuvée comes from the vineyard's oldest vines.

Winemaking :

Hand-harvested, 50% barrel-aged and 50% wooden vat for 11 months, then aged in bulk.

Soil :

Kimmeridgian marl limestone soils, covering 7 hectares.

Aromatics :

Edmond has a majestic and rich nose with notes of fresh grass, licorice, and anise, all enhanced by honey, lemon, and brioche. Its golden-yellow hue reveals subtle, brilliant green highlights. Its rich, indulgent palate oscillates between lime, vanilla, and muscat, with a long, spicy finish, carved from limestone.

After many years in the cellar, Edmond will take on delicate mineral, buttery, and toasted flavors.

It will be fabulous served with a crayfish, an andouillette with mustard seeds, or a red fruit sabayon.