

Les Romains



100% Sauvignon Blanc AOC Sancerre

Les Romains, a vintage characterized by the combination of flint and limestone; its name evokes the remains of a Roman road that run through the vineyard.

Winemaking :

Hand-harvested, 100% wooden vat for 10 months, then aged in bulk.

Soil :

Flint-rich (“silex”) soils with limestone and clay subsoils over 1,20 hectares.

Aromatics :

Flint smoke Citrus zest White flowers Fresh herbs Crushed stone minerality.

Pair it with Shellfish, turbot, sea bass, fine seafood cuisine and aged goat cheese.

Les Romains will surprise you with its freshness and minerality, which is beautifully precise. This wine of great depth is already dazzling and will reach its full potential in a few years.