

Sancerre

Bernard REVERDY et Fils

Sancerre Blanc

A.O.C. 2012

Silver Medal at the Concours des Vins du Centre

Area of the vineyard: 8,43 hectares (20.8 acres)

Soil: Limestone-clay (Kimmeridgian marl and Portland) slopes.

Grape variety: Sauvignon Blanc

Average age of the vines: 25 years

Density of the plantation: 6600 plants/hectare

Viticulture: Guyot Poussard pruning.
Throughout the year, our philosophy is to allow the grapes the chance to best reflect our land.

Vinification: October harvest at optimal maturity. Slow fermentation process at low temperatures, maturation on fine lees.

Tasting:
Brilliant pale golden robe with golden highlights. Typical Sauvignon Blanc intense nose. Beautiful complexity between citrus, white flowers and mineral overtones.
On the palate, the same flavours are delicately balanced by a beautiful structure and a continuous freshness. The final impression is very agreeable and persistent.

To accompany with:
It goes marvellously with seafood and fish (zander, trout, pike...) and, of course, with *Crottin de Chavignol* goat cheese.

Serving advice:
To enjoy chilled, but not freezing (8 to 10°C).



SCEV Bernard REVERDY et Fils

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