

Sancerre

Bernard REVERDY et Fils

Sancerre Blanc

A.O.C. 2015

Area of the vineyard: 8.83 hectares (19.8 acres)

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

Grape variety: Sauvignon Blanc

Average age of the vines: 28 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 and terroirs.

Vinification: Harvest between the 10th and 21st of September, each parcel at its optimal maturity. Slow fermentation process at low temperatures before maturation on fine lees.

Tasting: Brilliant pale golden robe. The nose opens on fresh, fine and complex fragrances, dominated by white fruit (pear), white flowers and citrus overtones. The palate is very ample, perfectly balanced by a continuous freshness and an accurate tension. Its wonderful bouquet and length will let you with a delicious memory of party in the orchard.

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).



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