

Sancerre Alex Chaumeau

Chaumeau Balland

Technical Information

Sancerre Blanc

Grape Variety : Sauvignon 100%
Acreage : 14 hectares
Terroir : Clay and limestone
Yield : 60hl per hectare
Residual Sugar : less than 2g/l
Total acidity : 4,6g/l

Vinification :

Traditionnal, in stainless steel tanks. Bladder press grape pressing and reception of the must in the tanks by gravity. Settling of the must 24-36 hours before fermentation. Slow alcoholic fermentation only is done, in order to preserve the aromatic qualities. A racking is done over 3 months later. Clarification and light filtration before bottling at the estate.

Tasting commentary :

Pale, lemon green color, with pronounced citrus intensity. The nose is dominated by lychee, grapefruit and peach aromas ; rich and well-rounded in the mouth, showing a pleasant acidity length.

Our white wines go extremely well with fish, shellfish and other seafood. They are perfect, combined with most cheeses, especially the famous Crottin de Chavignol or as an aperitif.

To offer you a particular pleasure, our White Sancerre must be serve at 8-10 c° maximum. Agign potential is about 5 years.