

### QUICK FACTS

#### Grape variety

100% Sauvignon Blanc

#### Production

2500 cases

#### Vineyard size

24 acres (10 ha)

#### Size available:

375ml & 750ml



#### Winemaker

Jean-Jacques and Baptiste Auchere

#### Wine region

Loire Valley

**Story :** The Auchere family's winemaking tradition has been passed from grandfather to father to son for generations.

At the head of the family estate Jean-Jacques Auchere personally approves each wine to assure quality and consistency.

**Vineyard :** The Auchere winery is located in the village of Bue. The white vineyard is from those famous plots: Chene Marchand, Les Monts Damnes, Chasseignes, Les Deserts. The white cuvee is issued from a clay (Chavignol) and limestone soil (Bue and Sancerre).

**Vinification :** The vinification is performed by using traditional methods 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. Only a slow alcoholic fermentation is done in order to preserve aromatic qualities. Clarification and light filtration before bottling.

**Food pairing :** Great with frisee salad and goat cheese, shellfish, smoked salmon, sole meuniere, tartare of fish or just by itself!

**Tasting notes :** Nose combines mostly fruity aromas of citrus and exotic fruits (grapefruit, lychee, white peach aromas). Clean and crisp attack, balanced with a good richness. Persistent, fine and elegant finish. A classic Sancerre!

