



● SANCERRE « LA MEUNIÈRE »

Rooted in Sancerre's finest terroirs, our family estate crafts wines aged in underground cellars for optimal quality. La Meunière, from a single vineyard on Terres Blanches, is aged in amphorae and offers tropical fruit notes and a smooth, round texture.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Sauvignon
Élevage	12 months in amphorae
Terroirs	Terres Blanches (clay and limestone white soils)
Average Age of Vines	30-50 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Within 5 years
Serving Temperature	10 - 12 °C
Food & Wine Pairing	Perfect with seafood (lobster, langoustine), shellfish (scallops), white fish (sole meunière), white meats (veal stew), and cheeses (Comté, Saint-Nectaire).
Environmental Certification	Certified High Environmental Value (HVE), a guarantee of environmentally friendly practices that foster biodiversity and promote a sustainable approach to our vineyard.



VINEYARD WORK & CARE

We focus on perfecting grape quality through grass cover, disbudding, and green harvesting to control yields and minimize inputs.

HARVEST

Manual harvest. Optimization of maturity and strict sorting in the vineyard and in the cellar

VINIFICATION

Vinification and aging on fine lees for one year in amphorae made of 100% clay.

WINE TASTING

On the nose, this cuvée reveals aromas of yellow and exotic fruits. The wine is fleshy, offering a smooth, rounded sensation on the mid-palate. The finish highlights a clear balance of minerality and acidity.