DOMINIQUE CROCHET

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# SANCERRE BLANC

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This Wine




## TECHNICAL DETAILS

**The Estate**
The Loire, by the beautiful scenery and the famous Renaissance castles captivates the viewer, offer the wine connoisseurs of the most famous wine regions of France, the Sancerre. The couple Dominique and Janine Crochet stem from an ancient line of winemakers from Bue, the heart of Sancerre.

**Wine Making**
Sauvignon Blanc grapes are harvested from limestone-rich vineyards in the Sancerre appellation, where cool clay and Kimmeridgian soils contribute to lifting aromatics and minerality. Fermentation is carried out in stainless steel at controlled temperatures to maintain freshness and varietal purity. The wine is bottled young to showcase its vivid acidity, minerality, and bright fruit profile that define classic Sancerre.

**Food Suggestions**
This Sancerre pairs beautifully with fresh oysters, grilled fish, and shellfish, as well as goat cheese — a regional classic. It also complements salads with citrus vinaigrette, sushi, and herb-forward dishes. Its crisp acidity makes it an excellent aperitif and a strong by-the-glass option for food-driven wine lists.

## TASTING NOTES

This Sancerre Blanc opens with vibrant aromas of citrus zest, grapefruit, and green apple, accented by hints of white flowers and fresh herbs. On the palate, it is crisp and energetic, showcasing bright citrus and orchard fruit flavors woven with a pronounced mineral streak. Fresh acidity drives a clean, precise mid-palate that feels taut yet elegant. Subtle herbal undertones add complexity without overwhelming the core fruit. The finish is long, refreshing, and beautifully focused.

**Sauvignon grape blend.**

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