

# DOMAINE GIRAULT DOMAINE GIRAULT SANCERRE BLANC

SANCERRE • LOIRE • FRANCE • EUROPE

## TECHNICAL DETAILS

### The Estate

From vines aged 35 years on average, of the Sauvignon grape variety, grown on clay-limestone (60%) and limestone (40%) soils.

### Wine Making

The grapes are harvested by hand, then sorted in the cellar, destemmed, and vinified in vats for a month. After alcoholic fermentation and racking, 70% of the "Le Grand Moulin" cuvée will be aged in stainless steel vats, the remaining 30% will be aged in barrels.

### Food Suggestions

Sancerre Rouge pairs well with white meats and poultry, some people pair it with fish, and it also goes well with cold meats and cheese.

## Sancerre white "Le Grand Moulin"

Domaine Girault / Our Wines / Sancerre white "Le Grand Moulin"

*Le Grand Moulin is a dry and fruity Sancerre Blanc, imbued with delicious local aromas, with a clear color and golden highlights.*

*Sancerre Blanc is best drunk young.*

**Terroir:** From vines aged 35 years on average, of the Sauvignon grape variety, grown on clay-limestone (60%) and limestone (40%) soils.

**Grape variety:** Sauvignon 100%

**Vineyard work:** Earthing up and hoeing. Simple Guyot pruning.

Planting density 7000 to 8000 vines per hectare.

All of these plots are cultivated in a reasoned manner in order to respect the environment as much as possible.

**Vinification:** After being harvested, the grapes are transported to the winery. The pneumatic presses are filled using a belt to limit the crushing of the grapes. After cold settling (8°), for at least 48 hours, the musts ferment in temperature-controlled vats.

The fermentation lasts approximately 40 days. The wines are aged on fine lees during the winter and then racked in April.

Bottled in April and May.

**Serving temperature: 10/12°**

### **Tasting:**

**Color:** The Grand Moulin has a gold color, a very expressive nose of citrus fruits. It will delight you with its mineral expressions, its finesse and its freshness. To finish, your palate will be fruity, revealing citrus aromas, while preserving a roundness typical of its very marked terroir.

**Nose:** Mineral

**Palate:** Full, round on the attack, rich, fruity, with very marked citrus and terroir aromas.

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This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- Sustainable
- ABV%: 12.5
- Class: White



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