

SANCERRE

« LE CHÊNE MARCHAND »



We exploit 1.84 hectares (4.5 acres) out of a vineyard that covers 26 hectares (64 acres) over the village of Bué. Higher up and featuring southern exposure, Le Chêne Marchand's plot shows more solar and richer traits than Le Clos du Roy.



Matured on fine lees for 5 months, in thermo-regulated stainless steel tanks, this historical «cru» of the appellation is vivid, velvet and mineral.



Minerality, freshness and salinity are well extracted from the terroir of limestone.



Serve at 11-12°C / 52-54°F