



DEZAT

STÉPHANIE & ARNAUD

TECHNICAL SHEET

Sancerre Blanc

Vineyard

Grape variety: Sauvignon Blanc

Surface area: 8,40 hectares

Density: 6 700 vines/hectare

Average age of the vines: 35 years

Terroirs: 19 % *Silex* (flint soil) – 33 % *Terres Blanches* (chalk soil) – 48 % *Caillottes* (pebbly limestone)

We cultivate our vines in a reasoned way, without herbicide, in order to preserve the biodiversity.

The blending of the different terroirs yields a beautiful complexity and good aromatic balance.

Vinification

Manual and mechanical harvesting.

Direct pneumatic pressing.

Alcoholic fermentation (1 to 2 months) and maturation on fine lees (about 4 months) in temperature-controlled stainless steel tanks (17°C).

Tasting

Color: pale gold, with light emerald reflection

Nose: Expressive, with notes of white flowers and peach/apricot fruit

Palate: Firm and fleshy, beautiful minerality, white flower aromas, long in the mouth

Service: 10 to 12°C

Cellaring: 3 to 6 years

Food and wine pairing: The Sancerre Blanc can accompany any moment of the meal: from the aperitif (sardine rillettes with toast) to a dessert full of freshness (lemon pie) through the main course (sweetbreads, salmon with sorrel) and of course the unavoidable cheese of our region: Crottin de Chavignol!

Ideal with shellfish, seafood, fish, white meats and sour fruits.



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