

Sancerre Blanc AOC 2017



WINE ESTATE

Family wine estate

Area : 17,12 ha

Terroirs: calcareous (Caillottes) and calcareous-clay (Terres Blanches)

Vine: 100 % Sauvignon Blanc

Density: 7300 vinestocks / ha

THE WINE

Winemaking: pneumatic pressing

Temperature controlled fermentation using natural yeasts

Regular stirring (batonnage)

Racking before blending and bottling

PRODUCTION: 140,000 bottles

TASTING NOTES

Appearance: A brilliant and limpid straw yellow appearance.

Nose: The initial impression on the nose is one of fine intensity with varietal aromas of ripe fruit (apricot, plum, quince).

Second nose: the nose is sweet and fragrant, suggesting flavours of fresh herbs and citronella with floral notes (acacia, honeysuckle). Fermentation aromas (french brioche)

Palate: To attack the full-bodied wine relaxing into a subtle crisp and exotic fruits, white peach and citrus. Smooth mid-palate with fresh almonds and ripe fruits tones (perry and quince).

Heady and persistent end of palate supported by a mellow minerality.

A set of aromas of fruits, spices (cinnamon) and vanilla zest.

A greedy Sancerre wine with character.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Sommellerie) 14.06.2018.*

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