

## Sancerre Blanc AOC 2016



### 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, crystalline and limpid pale yellow appearance.

Nose: The initial impression on the nose is lively and intense, with flavours of lemon, fresh herbs and white fleshed fruits (peach, perry)

Second nose: A fine aromas palette with notes of citrus, quince, fresh mint and zest of anise.

Palate: A racy and desalting attack supported by a grapefruit finish

Mid-palate open out into a rich flowery aromas (rose, iris) and fruity (peach, apricot).

The texture is a mineral melting.

End of palate fine and persistent with notes of citrus.

We love this gourmet wine. A great typical Sancerre, which should be greet.

*Tasting notes provided by Gely Yveline, professional sommelier*

*(Brevet Professionnel de Sommellerie) 22.03.2017.*



Domaine Jean-Paul BALLAND

10 chemin de Marloup - 18300 BUE

Tél : + 33 (0) 2 48 54 07 29 - Fax : +33 (0) 2 48 54 20 94

e-mail : balland@balland.com - www.balland.com