

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.



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