

Sancerre Grande Cuvée AOC 2015



WINE ESTATE

Family wine estate
Area : 2 ha 03
Terroirs: calcareous-clay (*Caillottes*)
Vine: 100 % Sauvignon Blanc
Density: 7300 vines/ha

THE WINE

Pneumatic pressing.
Fermentation in barrels (600 liters demi-muids) using natural yeasts.
Aged for 12 months in barrels (demi muids) with regular stirring (*batonnage*).
Blending before bottling.

PRODUCTION: 16,000 bottles

TASTING NOTES

Appearance: A brilliant pale yellow appearance.
Nose: The initial impression on the nose is rich, with aromas of ripe fruits associated with notes of limeflower and anise.
Upon aeration, the nose opens up with hints of exotic fruits (mango), lengthening out into soft spicy (cinnamon) and vanilla.
Palate: A lively attack on the palate, revealing the strength and the balance between the grape and the barrel.
Fruit nuances (white perry) in the mid-palate are reinforced by cinnamon and grilled aromas.
End of palate: an elegantly and long persistent finish with notes of honeysuckle and cedar.
Excellent complexity for the palate, minerality and sweetness of fruits.
Heavy appearance and fine weaving.

The minerality of the terroir is perfectly rendered for a gourmet wine.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Sommelier) 10/01/17.*

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