

Sancerre Grande Cuvée AOC 2016



WINE ESTATE

Family wine estate
Area : 2 ha 03
Terroirs: calcareous-clay (*Caillottes*)
Vine: 100 % Sauvignon Blanc
Density: 7300 vinestocks / 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: An attractive colour displaying an intense transparent yellow hue with golden yellow shades.

Nose: The initial impression on the nose is rich and luscious, ripe peach flavoured with citrus, vine flowers and oaky notes.

Upon aeration, an intense palette of exotic aromas is revealed with hints of vanilla and almond paste (iodized).

Palate: The sweet and intense attack opens out into fresh grass and fern.

Mid-palate: a greedy palette of exotic fruits (mango, pineapple) and citrus with zest of roasted hazelnuts and tobacco fragrance.

End of palate: mineral, powerful and sweet open up on a saline sense with honey touch.

A rich and gourmet wine.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Sommellerie) 19/02/18.*

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