

Sancerre

Bernard REVERDY et Fils

Sancerre Blanc

A.O.C. 2014

Area of the vineyard: 9.03 hectares (22.2 acres)

Soil: Limestone-clay (Kimmeridgian marl and Portland) slopes.

Grape variety: Sauvignon Blanc

Average age of the vines: 28 years

Density of the plantation: 6600 plants/hectare

Viticulture: Guyot Poussard pruning.
Throughout the year, our philosophy is to allow the grapes the chance to best reflect our land.

Vinification: First week of October harvest at optimal maturity. Slow fermentation process at low temperatures before maturation on fine lees.

Tasting:

Brilliant pale golden robe.
Intense and complex fragrances of a typical well-matured Sauvignon Blanc: White fruit and flowers, citrus and acacia.
On the palate, the same flavours are delicately balanced by a beautiful structure and a continuous freshness. Its wonderful harmony and length will let you a delicious memory of party in the orchard.

To accompany with:

It goes marvellously with seafood and fish (zander, trout, pike...) and, of course, with *Crottin de Chavignol* goat cheese.

Serving advice:

To enjoy chilled, but not freezing (8 to 10°C).



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