SANCERRE BLANC LA CÔTE DE CHAMPTIN

Our estate

The estate's history began around the 17th century.

Claude and Laurent took over their father Roger Champault in 1996, and they are now running this family business.

They also modernized the viticultural and winegrowing facilities by using thermoregulated stainless steel tanks in the cellar. Claude and Laurent are now the two owners of this beautiful inheritance.

Planted on slopes with renowned aspects and terroirs, the estate stretches over 20 hectares.

Thanks to their efforts and to the quality of their wines, the cuvée white Sancerre « Les Pierris » 2008 was granted the great honor to be served at the wedding of the Princess Victoria of Sweden in June 2010.

- Type : independant wine grower
- Region: Loire Valley
- Grapes varieties : Pinot noir (red wines), Sauvignon (white wines)
- Appellation: Sancerre Menetou-Salon
- Method : Traditional
- Certification: HVE

Desrcription

Grape varieties : 100% Sauvignon Blanc **Age of the vines** : 50 years old **Soil**: clayey limestone giving suppleness and complexity.

Winemaking: Our harvest come from old vines and are rigorously selected for optimum ripeness. After racking of the must, it will ferment in 400L barrels which will bring fatness and woody to the wine. Racking after fermentation of the wine, then putting back on the lees. Regular stirring until bottling the next September. It will give suppleness while preserving the wine's minerality.

Packaging: cases of 6 or 12 bottles

Corking: cork

Alcohol : 13.5%/vol

Sugar : 0 g/l

Total Acidity : 4.5g/l

Tasting notes: this wine of gold-yellow color has a powerful aroma of ripe exotic fruits (pineapple, mango...). The mouth is ample, long lingering with hazelnut touches.

Food pairing : foie gras, white meats, fishes in sauce.

Ideal serving temperature : 12-13°C

Cellar potential : around 5 years to preserve the fruity of the Sauvignon.



Domaine Roger Champault et Fils

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