

SANCERRE BLANC LES PIERRIS

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

Desrciption

Grape varieties : 100% Sauvignon

Soil: clayey limestone giving suppleness and complexity.

Winemaking: fermentation 100% in thermoregulated vats to keep its freshness.

After the racking, the wine stays on fine lees until the bottling in April, bringing complexity and roundness.

Packaging: cases of 6 or 12 bottles

Corking: cork or screwcap

Alcohol : 12.5%/vol

Sugar : 0 g/l

Tasting notes : white fruits aromas (white peach) and citrus fruits.

Good minerality and an intense freshness. A lot of roundness.

Food pairing : fish in sauce, chicken with cream sauce, cheeses (comté...).

Ideal serving temperature : 10-12°C

Cellar potential : 3-4 years to preserve the fruity of the Sauvignon and the character of the terroir.



Domaine Roger Champault et Fils

5 Route de Foulot, Champtin,
18300 Crézancy en Sancerre

E-mail : roger.champault@orange.fr

Téléphone : 02.48.79.00.03

www.rogerchampault.fr