## SANCERRE BLANC LE CLOS DU ROY

## 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 : TraditionalCertification: HVE

## Desrcription

**Grape varieties**: 100% Sauvignon blanc **Soil**: limestone giving finess and minerality.

Winemaking: fermentation 100% in thermoregulated vats to keep all the freshness. After the racking, the wine stays on fine lees until the bottling in April, bringing more complexity. South-facing, on a chalky calcareous soil, vines stock only have 30cm of arable soil: in this particulary climate, the vineyard offers early and concentrated harvests.

Packaging: cases of 6 or 12 bottles

Corking: cork

**Alcohol**: 12.5%/vol

Sugar: 0 q/l

Total Acidity: 4.5q/l

**Tasting notes**: Expressive nose, mineral, with touches of flowers

(hawthorn, acacia). The wine is supple and well-rounded.

Food pairing: white meats, fish.

Ideal serving temperature: 10-12°C

**Cellar potential**: 3-4 years to preserve the fruity of the Sauvignon



## Domaine Roger Champault et Fils

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