



The estate is a family property whose history can be traced back to the 12th century. It is located in the district of Verdigny, the heart of the Sancerre area. The region's "terroirs" with its unique combination of grosses terres (mixture of clay and limestone), les Caillottes (small stones over a limestone subsoil), and clayey earth is renowned worldwide.

The domaine is currently operated by the brothers Jean- Philippe and Eric Neveu with their sons Florent and Baptiste being groomed to eventually take over the family estate to ensure the continuity of the long family tradition. Their vineyards are planted with Sauvignon Blanc (75%) and Pinot Noir (24% for red wine and 1% for rosé wine production).

## VINIFICATION

Static settling of the juice from 24 to 36 hours, long fermentation (15 to 20 days) at low temperature (between 16 to 18°C) in thermo regulated stainless steel tanks (each tank independently regulated). Matured in vaulted cellar at ideal temperature, first racking after 3 months. Bottled after 8 to 12 months.



## VITICULTURE

Côte des Embouffants is a unique vineyard in Sancerre. An extremely steep slope (40-50%) with full south exposure, it has very light, stony soil, only 20-25 cm deep. At an altitude of 240-290 m, the vineyard is limestone bedrock with over 40% active limestone planted to a density of 7000 vines per hectare, single Guyot training.



## SKU: 770013

Region	Sancerre AOC
Classification	AOC
Vintage	2018
Grapes	100% Sauvignon Blanc
Vineyard	Selected vineyard lots in Verdigny
Soil Composition	Clay and limestone, pebbly limestone, siliceous-clay
Vineyard Training	Guyot
Density/Yield	60 hl/ha
Fermentation	15 to 20 days in stainless steel tanks
Aging	3 months before first racking, aged for 8 to 12 months in total
Alcohol	12.7%
Residual Sugar	0.06 g/l
PH	3.6 g/l
TA	4.21 g/l
Free SO2	35 mg/l
Total SO2	124mg/l

## PAIRING SUGGESTION

Best enjoyed over the next year while at its freshest, as a partner to goat's cheese torte, tomato salads, with freshly caught seafood or glazed ham. A delightful accompaniment to fresh halibut roasted with asparagus and morels. Enjoy with seafood, shellfish, salmon in puff pastry and grilled white meats.

## SALES FACTS

- Soils are found at a 40 to 45 degree slope, southern exposure, limestone soil often exceeding 40% active limestone.
- This unoaked wine has great typicity with well-balanced Sauvignon aromas and flavours.
- The original cellar is several centuries old, but following various renovations and extensions over the past 30 years, it has been updated and modernized.

## TASTING NOTES

Lovely pale straw colour, with great aromatic richness. Wildflowers in bloom, fresh green grass, wet stones, zippy fruit, citrus and green apple. A round mouth with good intensity, fresh and fruity with a dry lasting finish – electrifying. Wonderful balance.