



OUR WINES

GENERATION XIX - SANCERRE WHITE

Tasting notes

The appearance: Pale gold yellow in colour with light green sheen - brilliant, lively and clear - a mature appearance.

Mature and fresh nose.

Finely expressed lemon scented honeydew, with hints of menthol, acacia then dried fruits, St George's mushrooms from meadows and iodised mineral. When opened hints of beeswax, gingerbread and menthol lemon appear.

Full, fresh, rich and virile taste

An honest effect covered with mellowness well combined with acidity and halfway through it is joined by toasted nuts.

The rich finish explodes in a hint of freshness accentuating the iodised mineral, Muscat and boxtree. Slight plant bitterness is mixed with long lasting quality. When older, it should change into terpenic aromas, white truffles on honeyed hazelnut background.

A powerful fine wine, with dual complex / solidity and change / freshness.

Matching wine and food

Raw or baked oysters, mussels in thyme, clams in saffron flavoured soup, fried sand eels in Guerande salt and Andilly butter petals, Norway lobsters cassoulette with gourmand peas, Loire pike in salty pastry, pink garlic monkfish fillet, fillet of sea bass in basil, calve's sweetbreads kebab, young rabbits'tails with Autumn mushrooms, all fresh or blue goatsmilk cheeses, almond biscuits, cold apricot tart...

Serving temperature

10 to 12° as an aperitif or on its own, 12 to 14° meals.

Harvesting

Like the Edmond Vintage, the white **Génération XIX Vintage**, is produced from 87 years old vines.

Average yield: 45 hl/ha

It is picked in small 25 Kg boxes. All the grapes have been sorted by a sorting table and transported into the press by conveyor belt.

Area: 6 ha

Grape variety: Sauvignon blanc

Exposure: South - Southwest.

Geology:

Soil: Saint-Doulchard marls (solids lumps).

Subsoil: Upper Lusitanian to Portlandian period cretaceous.

Planting density

10 000 vinestocks per hectare

All new plantations have 9000 to 10 000 vinestocks given that the Sancerre vineyard is generally planted in accordance with the appellation order with 6666 vinestocks per hectare.

Viticulture

The vines are pruned by the simple Guyot method.

The vineyard is trained in organic and biodynamic vine growing.

Wine - making:

Sequential pneumatic pressing.


Static settling at temperatures below 10°C for about 48 hours.

It is fermented in 900 litre truncated vats.

Depending on the year ageing on fine lees over a varying period (10 to 12 months on average).

About 6 000 bottles of **white Génération XIX** are produced and it is bottled by us on the estate.

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