

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
CHASAN	Domaine de Charmilles	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	13%	No	Cork



Background

Domaine the Charmilles is a small, family owned estate near Chavignol, just to the west of the town of Sancerre. Founded in 1945, the domaine is run by Rodolphe and Florent Tissier. The vines are primarily planted in a chalky clay soil, but there is also a high proportion of flint, producing a more mineral, tauter wine.

Winemaking

Once picked, the grapes are pressed at a low speed using a pneumatic press. The must is left to settle for 24 hours before being racked into tanks for fermentation- this occurs at a temperature of about 15° for 15-20 days. It is then aged on the lees, bringing boldness and roundness.

Tasting & Pairing

Delicate floral notes of nettle and fresh gooseberr on the nose, while the palate is elegant, clean and crisp with hints of white melon, lime and grapefruit.

Excellent as an apertif or with fine shellfish such as oysters and mussels.

Sustainability & Extra Information

Vegetarian

Available in 75cl and 37.5cl bottles