

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
DUCSAN	Cave Laetitia Ducroux	France	Loire
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	12.5%	No	Cork



Background

The Ducroux family have been producing wines on the slopes of Sancerre since 1643. Over 13 generations, the family have passed down years of experience, expertise and a genuine passion for the land and vines. Today, Daniel Ducroux upholds these core values whilst adapting to the modern techniques now available in the winery. Daniel tends to the vines and his daughter, Laetitia, is the winemaker. Situated in the commune of Crézancy-en-Sancerre, the 10 hectares of vines are planted on gently sloping hills with the nearby Loire river moderating the cool continental climate. Sancerre was awarded AOC status for white wines produced from 100% Sauvignon Blanc in 1936.

Winemaking

The grapes are machine-harvested and undergo minimal intervention in the winery to preserve the optimum amount of freshness, crispness and depth of flavour. Classic white winemaking techniques are used, but the wine does not go through malolactic fermentation and does not see any oak influences. Domaine bottled.

Tasting & Pairing

Crisp and clean with fantastic purity of flavour and elegant mineral tones throughout. Bursting with ripe citrus fruit and supported by a core of zippy acidity. A long, lingering finish.

Classically paired with goat's cheese. Alternatively match with white fish, oysters or smoked salmon.

Sustainability & Extra Information

Vegetarian