

Domaine des Charmilles

Sancerre AOC

ABV

13%

Capsule

Cork

Code

CHASAN

Region and Country

Loire, France

Grapes

Sauvignon Blanc

Producer

Brothers Rodolphe and Florent Tissier run the family owned estate. Founded in 1945, it is located near the ancient hamlet of Chavignol, to the west of Sancerre.

Climate, viticulture, winemaking

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.

Grapes are pressed 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 Notes

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

Good to know

Vegetarian and vegan friendly.

Available in 75cl and 37.5cl formats