



## SANCERRE BLANC LE MONT

### ELABORATION

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Region : Centre  
Grape variety : Sauvignon Blanc  
Soil : mainly limestone but also silica

### VINIFICATION

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Traditional vinification in thermo-regulated tanks

### TERROIR

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In tank on fine lees

### TASTING NOTES

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#### COLOUR

Pale yellow colour with green tints

#### NOSE

Fruity nose  
Mainly vegetal aromas such as boxwood and blackcurrant bud evolving towards floral scents (acacia)

#### PALATE

The frank attack evolves to a rich and round mouth

### WINES & FOOD PAIRING

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Best served at 10°-11°C  
Will best accompany laminated of salmon and other fishes in sauce



SANCERRE BLANC