

FIRMIN DEZAT

SANCERRE BLANC



Beautiful aromas of key lime and white flowers on the nose. Fresh acidity, great minerality, white peach, citrus peel and more stone fruits on the palate.

Color: Pale yellow

Grape: 100% Sauvignon Blanc

Age of Vines: 45 years

Soil: Chalk, limestone

Yeast: Ambient

Farming practices: Organic

Vinification: Pneumatic pressing, long alcoholic fermentation in stainless steel at controlled temperature (16-19°C) followed by ageing on the fine lees for 3 months.

Ageing: 2 month on lees