

CYPRIEN PERCHAUD

SANCERRE



Aromas of fresh lemon, bitter citrus, elderflower, and white stones. The palate is crisp and mineral-driven, with just a hint of citrus fruit. Balanced and expressive with a refreshing acidity.

Style: Still white

Area of Production: Loire Valley, France

Appellation: Sancerre

Varietals: Sauvignon Blanc

Age of Vines: 30 years on average

Elevation: 250-350 meters

Soil: Limestone (Caillotes) and clay

Farming Practices: Organic

Vinification: A 15-20 day temperature-controlled fermentation with native yeasts

Aging: 6-10 months in stainless steel tanks on fine lees

Production: 40,000 bottles per year