



DOMAINE THOMAS SANCERRE

“GRAND’CHAILLE”

AOC White Sancerre
100% Sauvignon Blanc



Average Age of the Vineyards: 25 years

Soils: The plantation density **7000 stocks per hectare**, cultivated on **FLINT soil**

IN EVERY SOIL; ITS AROMAS

Wine-Growing: Cut Guyot Poussard single pruning to 2 members.

Dedoublage complete to reduce clusters quantity.

Biodynamics preparation (**500 et 501**).

Soil work according to the lunar cycle (**Typicity**).

Natural and respectful treatments (Copper, Sulfur, Essential Oils, plants).

Trimming with **Valerian** (relaxing and healing plant).

Natural grass, mastered and volunteer favorable at the microbial life of the ground and the insects

Harvest: By hands and Mechanical

Yielding: 40 à 50 HL / Ha

Wine-Making: Light pressing with pneumatic press.

Cold settling, **without enzymes**.

Alcoholic fermentation occurs thanks to **THE NATURAL YEASTS**, present on grapes skin (pruine), in inox tank in low temperature (18° - 20° C)

Maturing: The Wine maturation is made on lees with batonnage, during 6 to 8 months without any **excessive sulphiting**.

The clarification is made has base of **Clay**.

The Wine will be slightly filtered just before the bottling

Tasting / Suggestions: Vintage « Grand’Chaille » will be appreciate in accompaniment of a poele of scamps or a turbot with mustard zabaglione.

To be served chilled at: 8° to 10° C

Keeping: The White Sancerre is enjoyable rather young but it can be kept 3 to 5 years.