

DOMAINE DU CARROU

Technical description

SANCERRE WHITE "Chêne Marchand"

Description : The "Chêne Marchand" has long been one of the most famous "lieux dits" of the Sancerre appellation. Located on a south-facing hillside just above the village of Bué, the Chêne Marchand adds much to the reputation of the wines of the village.

Soil type :

100% "Caillottes" – beds of hard white flat stones split by frost, from the late Jurassic lower Oxfordian (145-150 million years old), which deliver wines of great finesse, elegance, power and minerality.

Grape variety : Sauvignon blanc

Average age of the vines : 42 years

Location of the vineyard : Bué

Orientation : due south

Elevation : 260 meters

Area : 0.37 hectares (0.9 acres)

Winemaking :

- immediate pressing
- fermentation at controlled temperature
- ageing on fine lees for 8 to 10 months, with 10% barrels and 90% in stainless steel vats

Yield : 55 hl/hectare

Production : 2,500 bottles

Accompaniment : On its own as an aperitif, or as the perfect complement to fish and shellfish dishes, seafood terrines, white meats and goat's cheeses, including the famous local "Crottin de Chavignol".