

DOMAINE DU CARROU

Technical description

SANCERRE BLANC "Domaine du Carrou"

Description : Our classic Sancerre white and the mainstay of the domain's production in white.

Soil types :

An expressive assembly of the four renowned "terroirs" of the Sancerre region, sourced from 13 individual plots representative of our domain.

- 30 % on "Griottes" – soft limestone from the late Jurassic Oxfordian (150 million years old) – giving fruit and lightness
- 34 % on "Caillottes" – hard limestone from the late Jurassic Oxfordian (145 million years old) – bringing fruit, structure, finesse and chalky minerality
- 21 % on "Terres blanches" – clay-limestone from the late Jurassic Kimmeridgian (140 million years old) – adding complexity, opulence, richness and salinity
- 15 % on "silex" – flint-rich limestone from the late Jurassic (40 million years old) – adding well-delineated firmness and a flinty minerality.

Grape variety : Sauvignon blanc

Average age of the vines : 33 years

Location of the plots : Bué, Sancerre and Vinon

Orientation : varying from north-west to south-east

Elevation : between 220 and 300 meters

Area : 6 hectares (15 acres)

Winemaking :

- immediate pressing
- fermentation at controlled temperature
- ageing on fine lees in stainless steel vats for 6 to 11 months

Yield : 55 hl to 62 hl/hectare

Production : 48,000 bottles

Accompaniment : as an aperitif, in particular with the local goat's cheese "Crottin de Chavignol, and also with, fish, shellfish and charcuterie.