

DOMAINE DU CARROU

Technical description

SANCERRE WHITE "Cuvée La Jouline"

Description : An exceptional cuvée paying homage to an exceptional man: Jean-Baptiste ROGER, nick-named "La Jouline". Great-grandfather to the current generation and renowned for his winemaking skills.

Soil type :

100 % "Caillottes" – hard limestone from the late Jurassic Oxfordian (150 million years old), a dry stony and demanding soil that brings concentrated structure to this cuvée, overlaid with bright tangy flavours and a saline minerality leading to a refined and lingering finish.

Grape variety : Sauvignon blanc

Average age of the vines : 56 years

Location of the vineyard : Bué

Orientation : towards the top of the lower south-facing hills surrounding the village of Bué, and protected to the north by the Kimmeridgian hillsides beyond

Elevation : 280 meters

Area : 0.56 hectares (1.4 acres)

Winemaking :

- immediate pressing
- fermentation at controlled temperature
- ageing on fine lees for 10 months, with 30%-40% in barrels and 60%-70% in stainless steel vats.
- blending in summer and bottling one year after harvesting
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Yield : 50 hl/hectare

Production : 3,500 bottles

Accompaniment : This big-hearted complex wine makes an ideal partner for the best of fish and fowl, and a perfect companion to rich dishes of lobster or foie gras.