



## SANCERRE Blanc Origine

**Grape variety** : Sauvignon Blanc.

**Density** : 7000 plants/ha.

**Vine age** : 25 years old on average.

**Soils** : Clayey-limestone of Upper Jurassic including 2/3 of Kimmeridgian (marls characterized by small fossilized oysters of about 145 million years old) and 1/3 of Tithonian (formation superimposed on the Kimmeridgian of about 135 million years old). Limestone subsoil.

**Soil upkeep** : Grass is allowed to grow among the vines in most of the vineyard, ploughing and hoeing are used, while respecting the terroir and environment.

**Green works** : de-budding and green harvest in order to remove the excessive vegetation and regulate the yields.

**Yields** : 50 to 60 hl/ha.

**Winemaking and ageing** : sorting of the grapes, pneumatic pressing, cold settling of the juice then fermentation in stainless-steel tanks during 3 weeks with temperatures control between 15 and 20°C. Maturing on fine lees for 5 to 6 months with stirrings of the lees more or less frequent according to the vintage. Light fining and filtration before bottling.



## SANCERRE Blanc Ammonites

**Grape variety** : Sauvignon Blanc.

**Density** : 7000 plants/ha.

**Vine age** : 30 years old on average.

**Soils** : Clayey-limestone of Upper Jurassic. Limestone subsoil.

Selection of our best plots of Kimmeridgian "Terres Blanches" (marls characterized by small fossilized oysters of about 145 million years old).

The "Ammonites", represented on the label, are fossilized nautilus (cephalopod molluscs) we usually find in this kind of soil.

**Soil upkeep** : Grass is allowed to grow among the vines in all the vineyard, ploughings (under the row) are used, while respecting the terroir and environment.

**Green works** : de-budding and green harvest in order to remove the excessive vegetation and regulate the yields.

**Yields** : 40 to 50 hl/ha.

**Winemaking and ageing** : sorting of the grapes, pneumatic pressing, cold settling of the juice then fermentation in stainless-steel tanks during 3 weeks with temperatures control between 15 and 20°C. Maturing on fine lees for 10 to 12 months with stirrings of the lees more or less frequent according to the vintage. Bottling without fining and filtration.



## SANCERRE Rosé Origine

**Grape variety** : Pinot Noir.

**Density** : 8000 plants/ha.

**Vine age** : 15 years old on average.

**Soils** : Clayey-limestone and clayey-silty (Tithonian). Limestone subsoil.

**Soil upkeep** : Grass is allowed to grow among the vines in most of the vineyard, ploughing and hoeing are used, while respecting the terroir and environment.

**Green works** : de-budding and green harvest in order to remove the excessive vegetation and regulate the yields.

**Yields** : 50 to 60 hl/ha.

**Winemaking and ageing** : sorting of the grapes, direct pneumatic pressing, cold settling of the juice then fermentation in stainless-steel tanks during 3 weeks with temperatures control between 15 and 20°C. Maturing on fine lees for 3 to 4 months. Light fining and filtration before bottling.



## SANCERRE Rouge Origine

**Grape variety :** Pinot Noir.

**Density :** 8000 plants/ha.

**Vine age :** 30 years old on average.

**Soils :** Clayey-limestone and clayey-silty (Tithonian). Limestone subsoil.

**Soil upkeep :** Grass is allowed to grow among the vines in most of the vineyard, ploughing and hoeing are used, while respecting the terroir and environment.

**Green works :** de-budding and green harvest in order to remove the excessive vegetation and regulate the yields.

**Yields :** 40 to 50 hl/ha.

**Winemaking and ageing :** sorting of the grapes then destemming. Cold maceration for a few days and alcoholic fermentation with temperatures control. Punching of the cap and/or pumping-over more or less frequent and maceration period of 20 to 30 days according to the vintage.

Natural malolactic fermentation in wooden tank for one part and in oak barrels (600 litres) for the rest, followed by an ageing of 10 to 12 months. Bottling without fining and filtration.