



# LES ROCHES BLANCHES

## AOC SANCERRE

### HISTORY

The Les Roches Blanches range of wines promises you the best of the Loire Valley's white AOC wines. Discover the richness of the Loire's terroirs with these fresh and fruity white wines.

### TERROIR

#### CLIMATE

Degraded oceanic climate.

#### GEOLOGY

Kimmeridgian marls, limestone and siliceous soils rich in flint.

#### VARIETAL(S)

Sauvignon Blanc.

### WINEMAKING

Direct pressing with the selection of musts. Settling between 12 to 24 hours and fermentation in temperature-controlled stainless steel vats. Storage in vats until bottling in February-March to preserve the aromas of the grape variety.



### TASTING NOTES

Beautiful pale yellow colour. The nose is very floral with, at the stirring, notes of exotic fruits. The palate is round and full with pineapple aromas.

### FOOD PAIRING

Aperitif, with all goat's cheese including of course Crottin de Chavignol, shellfish and fish in sauce. Foie gras will also be an original and appreciated partner for generous vintages.

### SERVING TEMPERATURE

Between 10 and 12°C.

### AGING

2 to 5 years.

### FORMAT

Bottle 75 cL.

#### Our group



#### Our certifications

