



NICOLAS IDIART

Frédéric Legrand **Sancerre**

2023

TASTING NOTES

It offers refreshing notes of citrus and grapefruit, complemented by subtle hints of mint and peach. With a crisp finish, it is sure to leave a lasting impression.

SAUVIGNON BLANC

FOOD PAIRINGS

Enjoy it alongside seafood, spicy foods, or fresh vegetables for a culinary experience that will elevate your meal.



TERROIR

Our Sancerre vineyards are exclusively planted on dry, chalky rocks known as "caillotte," imparting a distinct minerality to the wine. Situated in a region renowned for its limestone-rich soils and cool climate, these vines thrive under meticulous cultivation practices that prioritize environmental sustainability and ecosystem preservation.

THE VINES

Hailing from the prestigious Sancerre AOP, our 30-year-old vines are rooted in the village of Vinon. These mature vines yield grapes of exceptional quality, reflecting the unique characteristics of their terroir and contributing to the wine's distinctive personality.

VINIFICATION

In crafting our Sancerre, we employ a minimalist approach to vinification, utilizing concrete tanks instead of oak barrels to preserve the purity of fruit and varietal expression. After fermentation, the wine is aged on fine lees, enhancing its texture and adding depth to its flavor profile. The result is a wine that eloquently captures the essence of its origins, showcasing the best of Sauvignon Blanc from the Loire Valley.

AOP Sancerre

Loire Valley –
Marigny Brizay

12.5% ALC/VOL

INFORMATIONS

56 cases per palet – Cases of 12 x 750ML