# Domaine du Pré Semelé Sancerre, Mainbré, AOP Sancerre (Organic) 2024

**FSE0102024**

*Domaine du Pré Semelé*

*— Loire, France*

Intensely fruity and mouthwateringly good!

## Production

Julien and Clément manage 20 hectares of vines across 60 different parcels, three quarters of which are Sauvignon Blanc and one quarter Pinot Noir. Soils are primarily the classic 'terres blanches' clay-chalk, a heavier soil which gives the wines a ripe fruit character, and some 'caillottes', a form of limestone. A very modern, well-equipped, stainless steel cellar allows them to control the temperature of the wines during fermentation and later storage in tank prior to bottling to retain the freshness of the fruit characters. The grapes for this cuvée are a blend from all of the Raimbault's parcels of Sauvignon Blanc, and the wine is aged in stainless steel for ten months on its lees.

## Tasting note

A refined, classic Sancerre with a subtle, lifted mineral nose and aromas of soft citrus and fresh cut yellow apple. The palate is textural with layers of rich, gravelly minerality and ripe citrus fruit, leading into the long, substantial finish.

## Food Match

Fish, shellfish of course, white meats, salads and most vegetarian dishes.A

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Sancerre

Winemaker:
Julien & Clément Raimbault

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
No