Domaine Michel Girard Sancerre, AOP Sancerre 2025

FLO4842025

Domaine Michel Girard et Fils

— Loire, France

A well-crafted and pure Sancerre. Expressive and enjoyable.

2022 Vintage

IWSC Bronze

2023
IWC Bronze

2023
Decanter World Wine Awards Bronze 2023

Concours Mondial Bruxelles 2023

2023
Vintage

IWSC Silver 2024

Production

Terroir plays such an important role at this estate. The Girards are fortunate enough to be able to blend grapes from each of Sancerre's three key soil types, Terres Blanches (limestone), Caillottes (chalky limestone) and Silex (flint). The grapes are hand-picked and gently pressed, fermented at 18°C by indigenous yeasts in stainless steel vats - all to preserve natural aromas, elegance and complexity. The final blend brings together the different elements of the three terroirs to create a balanced, complete wine.

Tasting note

Herbaceous and aromatic on the nose with taut, citrus and herbaceous notes on the palate.

Food Match

The wine comes from Verdigny in the heart of goats cheese country so is ideal with a soft, tangy 'crottin'. Also great with delicate flat fish in a caper sauce.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Sancerre

Winemaker:
Philippe Girard

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3760051801755