Domaine Pellé Sancerre La Croix au Garde, AOP Sancerre 2024

FLO4562024

Domaine Henry Pellé

— Loire, France

A riper expression of Sancerre.

Production

The grapes for this single vineyard Sancerre are sourced from a plot in the village of Montigny where the average age of the vines is 17 years. The soil is limestone-clay (caillottes"), with small limestone pebbles for top soil. It faces directly south-east, getting the maximum benefit of the morning sun. Pneumatic presses are used to safeguard juice quality, solids settle through static refrigeration, and fermentation is with indigenous yeasts at about 18°C for one and a half months. The temperature is regulated to control the fermentation speed and to preserve fine aromas. The wine is left on its fine lees until bottling to enhance complex flavours, and regular batonnage adds richness.

Tasting note

Ripe, soft lemon aromas with a round, full palate. This is vinous and finishes with a pure intensity that you'd expect in high quality Sauvignon Blanc.

Food Match

The perfect combination with goats cheese, but also super with shellfish.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Sancerre

Winemaker:
Paul-Henry Pellé

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
3453560105000