

Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

SANCERRE BLANC - PERLE BLANCHE



APPELLATION : Sancerre

WINE NAME : Perle Blanche

TYPE/COLOUR : Dry white

GRAPE VARIETY : 100% Sauvignon

SOIL : White clay soil with fossils, to a depth of 30 cm

VINE AGE : 55 ans

VINIFICATION :

This wine is vinified at low temperatures for between 15 and 20 days. The lees are circulated after fermentation. The wine remains in tank for about 10 months.

TASTING INFORMATION :

Our special cuvee is our most intense and dense wine because it comes from old vines. This wine has a golden hue, with a persistent bouquet where one can detect notes of almond, linden tree and heather, rich and fine at the same time, the mouth is structured and flavoursome. A bottle for any occasion.

GASTRONOMIC SUGGESTIONS : SPECIALITIES AND SERVING

Serve at 10°C at the start of the aperitif, this wine will go with the start of a meal with a fish dish, prawns cooked in curry and coconut milk, all types of fish in sauce, white meats and at the end of the meal with cheese.

MEDALS :

- Guide Hachette
- Gold medal Gilbert and Gaillard 2016
- Silver medal MONDIAL DU SAUVIGNON BRUXELLES 2020