

Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

SANCERRE BLANC - RÉSERVE DU DÉMON



APPELLATION : Sancerre

WINE NAME : Réserve du démon

TYPE/COLOUR : Blanc sec

GRAPE VARIETY : 100% Sauvignon

SOIL : Limestone clay

VINE AGE : 29 years

VINIFICATION :

This wine has been vinified at a low temperature. Then it was stirred each week for a month, and after it spent about ten months in oak casks.

TASTING INFORMATION :

An enticing and cheeky wine, offering a range of citrus fruits, honey and sage. The mouth is alive and invigorating, light and has fine length. The body is supported by rounded tannins.

GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

Serve at 10° C with cold starters (vegetables, terrine, fresh goat's cheese). It goes well with salty foods, raw or cooked (shellfish, mussels, clams), sea food (whelks, shrimp, oysters), and hot or cold crustacean (lobster, langoustine), raw or marinated fish, or carpaccio. It also works with Asian cuisine (sushi, sashimi), or white meat (poultry, veal, sweetbreads) and fresh and mature goat's cheese.

MEDALS :

- Gault et Millau 2011

- Gold medal Gilbert and Gaillard 2016