

Sancerre Blanc 2020



Sauvignon Blanc whose vines are on average 30 years old.



80% Terres Blanches (Kimmeridgian limestone clay) et 20% Caillotes (Portlandian limestone). Single Guyot trellising, de-budding, leaf thinning if necessary depending on the year to ensure correct yields, mechanical ploughing of the soils under the rows in grass covered parcels.



55 to 60 hl/ha and around 70 000 bottles/vintage (75cl).

Sorting of the harvest, pressing and cold settling of the juice, fermentation thermo-regulated stainless steel tanks, then maturation on the fine lees for 6 months.



A pale yellow brilliant color with deep golden reflections.

The first nose, intense and complex, takes us on aromas of elderflower, acacia but also honey from wild flowers. Next come notes of English candy and fruity notes of pineapple.

The first sensation on the palate is fresh and very smooth. Citrus and lemony notes bring a nice balance and a nice tangy finish.



To serve between 10 et 12°C as an apéritif, with shellfish, fish in sauce or with a Chavignol (AOC cheese from our region).

To drink now and within the next 3 years.



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