

Marie Baron Sancerre Blanc

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France - Loire Valley - Sancerre

Crisp and fresh Sancerre that shows classic white flowers aromas with fine punchy zesty lime flavors and a fine, elegant mineral finish. The grapes for this wine come from vineyards with flint and limestone soils which impart the characteristic stony, mineral notes on the wine.

RS: TA: 4,5 g/L

Specifications	
Appellation	Sancerre
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 40 years
Agricultural Practices	Sustainable
Soil type	50% Grosses Terres (Limestone) and 50% Silex.
Vinification	Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.
Production	1200 (9-liter cases)
Pairings	Fresh goat cheese, particularly Crottin de Chavignol, oysters, shellfish, grilled fish, seafood, sushi, asparagus, and roasted poultry.



Codes, Weights and Measures	
UPC	7 84585 03577 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03477 9
Case Weight	32
Cases/Pallet	60
Layers/Pallet	12
ABV	12.50%
SRP	\$ 53.50 USD 750mL Bottle