

Michel Girault Sancerre Blanc Grand Chemarin

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France - Loire Valley - Sancerre

Only 1.5 acre (0.6 hectare) !

Color: light yellow, green highlights

Nose: pleasant citrus and mineral notes

Mouth: a fine wine with a crunchy finish and the same delicious flavors

Specifications

Appellation	Sancerre
Varietals	100% Sauvignon Blanc
Soil type	Caillottes (light dirt with calcareous components)
Vinification	Classic vinification : - Soft pressing of the grapes upon arrival (no skin contact maceration) - Cold settling for 24 hours at low temperature (10°C - 50°F) - Fermentation in Stainless steel tanks at controlled temperature (17°C - 62°F) - Ageing on the fine lees for 5 months - Racking in February - Cold stabilization followed by a slight filtration - Bottling.
Pairings	Served at a temperature of 12°C (53°F), it can be enjoyed as an aperitif and goes wonderfully with fish and shellfish.



Codes, Weights and Measures

UPC	7 84585 03451 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 035451 9
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 52.99 USD 750mL Bottle