

Thomas Sancerre Blanc Caillottes
Domaine Michel Thomas
France - Loire Valley - Sancerre

From the caillottes soil type.

A Sancerre fermented and aged in amphorae, straw-colored, with full aromas and a beautiful complexity: grapefruit, honeysuckle, orange blossom and a pinch of curry. A fine sweetness coats an expressive, dynamic and juicy mouth, with a zesty accent. Complete, persistent, its place is at the table, on fish with fennel for example.

Only 1000 bottles produced.

RS: 1.74g/L

TA: 3.62g/L

Specifications	
Appellation	Sancerre
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Caillottes (light dirt with calcareous components)
Vinification	Thomas Sancerre Blanc Caillottes was aged in Amphora for 12 months.
Production	83 (9-liter cases)
Pairings	Grilled fish with fennel for instance.



Codes, Weights and Measures	
UPC	7 84585 03429 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03429 8
ABV	14.00%
SRP	\$ 87.99 USD 750mL Bottle