

Shirley & David Maudry Sancerre Blanc Cuvée Signature

Shirley & David Maudry

France - Loire Valley - Sancerre

Our Sancerre has citrus aroma and its inimitable "gun flint" notes. Fruity, minerality and freshness in the mouth to leave the taste full of emotions.

RS: less than 1g/L

TA: 4.5g/L

Specifications

Appellation	Sancerre
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Terres Blanches (clay-limestone), Caillottes (pebbly limestone), and Silex (siliceous flint and clay).
Vinification	No irrigation Harvested by machine with automatic sorting and destemming system Aged in tank with temperature control on the lees for 6 months No ML fermentation Slight filtration before bottling
Production	2,000 (9-liter cases)
Pairings	Aperitif, fish, seafood, oysters, white meats, spicy dishes and Asian cuisine.



Codes, Weights and Measures

UPC	7 84585 03456 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03456 4
Case Weight	38
Cases/Pallet	56
Layers/Pallet	14
ABV	12.50%
SRP	\$ 48.00 USD 750mL Bottle