

Michel Girault Sancerre Blanc Le Chêne Marchand

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France - Loire Valley - Sancerre

Only 0.27 acre (0.11 hectares) !

Color: light yellow with silvery reflection,

Nose: wine with fine citrus notes

Mouth: Roundness and a touch of liveliness gives it a nice finish



Specifications

Appellation	Sancerre
Varietals	100% Sauvignon Blanc
Agricultural Practices	Sustainable
Soil type	Limestone
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 Amphora - Ageing on the fine lees - Racking followed by a slight filtration /> - Bottling.
Pairings	Served at a temperature of 12°C (53°F), it will accompany your white meats, sea fish, shellfish and cheeses.

Codes, Weights and Measures

UPC	7 84585 03450 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03450 2
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 54.50 USD 750mL Bottle