

Michel Girault Sancerre Blanc Les Beaux Regards

Michel Girault

France - Loire Valley - Sancerre

17.3 acres (7 hectares) planted.

Color: clear and brilliant pale gold

Nose: powerful with citrus aromas

Mouth: fruity and citrus aromas

Specifications

Appellation	Sancerre
Varietals	100% Sauvignon Blanc
Agricultural Practices	Sustainable
Soil type	Grosses Terres and Caillottes
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 03448 2	7 84585 03582 3
Units/Case	12	12
Unit Size	750 mL	375 mL
Container	bottle	bottle
SCC	1 07 84585 03448 9	1 07 84585 03482 3
Case Weight	38	
Cases/Pallet	56	
Layers/Pallet	7	
ABV	13.00%	13.00%

SRP	\$ 46.50 USD 750mL Bottle	\$ 28.99 USD 375mL Bottle
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