SARDELLES
SANCERRE

SANCERRE
WHITE

The iconic cuvée of the estate under the Sancerre appellation, this 100% Sauvignon is a blend sourced from several hand-harvested plots with deep clay-limestone soils.

Fermented in temperature-controlled stainless steel vats and aged on lees for 6 to 8 months, this process maintains the Sauvignon Blanc's crispness and liveliness while adding depth to its texture.

A wine that embodies freshness, intertwining delicate notes of white flowers, peach, and green apple. Best enjoyed at 8-10°C within 2 to 3 years of bottling.

CLAY-LIMESTONE SOILS
HAND HARVESTED

Domaine des Sardelles
18240 Sainte-Gemme-en-Sancerrois
www.domaine-des-sardelles.com
domaine@sardelles.com