SARDELLES
SANCERRE

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WHITE “LA CABANE”

A cuvée crafted from grapes grown in “Les Grandes Vignes” parcel, a southeast-facing plot on a clay-limestone terroir.

After being hand-harvested, the grapes undergo a slow pressing. Fermentation begins after a light settling process, taking place in 300-liter barrels.

The lees are stirred for six months, with aging continuing for a total of twelve months.

The wine is then naturally clarified before bottling.

This cuvée showcases roundness and fruit, with barrel aging adding texture while preserving the vibrant freshness characteristic of Sauvignon.

AGED IN 300L BARRELS
CLAY-LIMESTONE SOILS
HAND HARVESTED

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