SARDELLES
SANCERRE

POUILLY-FUMÉ
WHITE

A cuvée born from a blend of limestone and Kimmeridgian marl soils, which lend the wine an elegance that defines its typicity and character.

Fermentation takes place in stainless steel tanks under controlled temperatures, with fine lees preserved to continue aging for 6 to 9 months.

This wine is fruit-driven, offering a delightful roundness, aromatic precision, and the vibrant freshness characteristic of Pouilly-Fumé.

100% SAUVIGNON BLANC
CLAY-LIMESTONE SOILS

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