



Product code: 1525

## Domaine Picard, Sancerre, Loire, France, 2020



### Producer Profile

The Domaine Jean-Paul Picard et Fils is a family run estate cultivating 14 hectares of vines, all of which are situated on the slopes of Bué and are amongst the best sites in the Sancerre region.

Picard practices 'lutte raisonnée', where chemical treatments are used only when necessary and they plough to loosen the top soils and help develop micro-bacterial life. The wines are well balanced and very aromatic, full of fruit and subtle hints of minerality.

### Viticulture

From clay and limestone soils, the yield is around 55hl/ha from 30 year old vines which are harvested by hand. Picard practices Lutte raisonnée, literally "reasoned fight" (in French), or "supervised control" (in English), regarded as a pragmatic approach to farming, where chemical treatments are used only when absolutely necessary. Biodiversity in the vineyards is encouraged through the planting of cover crops, rigorous plowing of the soils, and the use of manures and natural composts to fertilize the vines.

### Winemaking

Hand picked grapes with gentle pneumatic pressing and cold racking. Fermented with natural yeast and aged sur lie for 3 to 4 months minimum. Fined and filtered. before bottled. Aged in an Inox Vat.

### Tasting Note

Pale gold in colour, the wine opens with bright aromatic notes of exotic fruit and citrus, with subtle hints of minerality and orange blossom. On the palate the wine is full bodied and balanced with a bright crisp finish.

### Food Matching

A classic match for oysters and seafood or fresh goat cheese.

### Technical Details

#### Varieties:

Sauvignon Blanc 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

No oak treatment