

Product code: 4472

# Domaine Reverdy Ducroux, Sancerre Blanc, Moulin les Lys, Loire, France, 2020



## Producer Profile

### Viticulture

The Reverdy family have been producing quality wines for 14 generations - since 1550 to be more precise. Alain and Laurent Reverdy (father and son) attach great importance to the traditions that are passed down from generation to generation. The estate, located in Verdigny, enjoys a favourable microclimate and has more than 70 plots, all spread over the most famous slopes of the Sancerre appellation. Managing the vineyards according to the sustainable principles of Lutte Raisonnée, Laurent grasses through the vineyards and controls the quality of the crop by using a contre-ébourgeonnage and a systematic thinning wherever necessary.

### Winemaking

Together with careful vinification processes, using pneumatic press, cold settling and temperature-controlled fermentations in C°2 inerted steel or glass-lined vats in the Domaine's impeccably maintained cuverie - the diversity of soils adds a layer of complexity to the final assemblage, producing a fine, typical Sancerre with good fruit, genuine minerality and finesse.

### Tasting Note

Bright yellow with a subtle green colour. Crisp crunchy green apple aromatics as well as fresh aromatic herbs add some wonderful complexity. A clean and fresh stone fruit on the palate, with a beautiful long and perfectly dry finish.

### Food Matching

As an aperitif, pan fried scallops, smoked fish, or matured goats cheeses.

## Technical Details

### Varieties:

Sauvignon Blanc 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

## Oak Treatment

No oak treatment