

Roger & Didier
RAIMBAULT
VIGNERONS



Sancerre White Côteline

This wine comes from vines grown on one of the oldest hillsides in Sancerre; a very steep southeast facing slope known as “cotelin”.

The *terroir*, derived from different geological eras, is composed of poor soil, mainly clay-limestone with a stony topsoil.

The vinification, partially in 500 l barrels, results in a wine which is subtly crafted by the harmonious trilogy of the magnificent Sauvignon grape, exceptional *terroir* and a hint of oak.

The elegance, fullness and powerful aromas of Côteline make it an ideal wine to serve with appetizers, white meat, fish accompanied by a sauce and cheese.

Serve at 12-14°C.

Grape variety : Sauvignon Blanc

Soil: Clay-limestone

Maturity: 2 to 5 years

Appearance: Clear, pale yellow with golden glints

Nose: Floral, exotic and complex

Palate: Full-bodied with a hint of freshness. Great length opening out on the palate to reveal all the complexity of the *terroir*, with a touch of well-integrated oak.

Serve at: 12 - 14 °C

Ageing potential: 8 years

Serving

suggestions: Appetizers, white meat, fish accompanied by a sauce, cheese.

EARL ROGER ET DIDIER RAIMBAULT

CHAUDENAY 18300 VERDIGNY – France

Tél : 0033 (0)2 48 79 32 87 – Fax : 0033 (0)2 48 79 39 08

www.raimbault-sancerre.com – didier@raimbault-sancerre.com

Capital social : 252089.69 € - RCS Bourges n° 408 028 678 000 14 – TVA FR 75 108 028 678 – SIRET 408 028 678 000 14 – NAF 0121Z