



Sancerre white Vieilles Vignes

This wine is made from **sauvignon blanc** with vines aged between 35 to 50 years old that are planted on steep slopes with a terroir of clay-limestone, (kimmeridgian marl).

The difference in the character of this wine is due to the age of the vines, old-grafted vines, which are planted on one soil type - terres blanches.

The wine is fruity and smooth with great intensity of flavour on the finish, marked by its terroir. The wine is complex, with a full mouth-feel and a fresh, mineral finish. After the grapes are gently pressed the juice is left to settle for between 24 to 48 hours. The wine is fermented in temperature-control, stainless steel vats at 14-18°C. The juice is analysed before and after fermentation, in order to vinify the wine in the best possible way.

This wine is matured on its fine lees, which are regularly stirred, for 12 to 18 months.

This gives the wine a richness and finesse while limiting the amount of sulphites used. Our Sancerre isn't fined, bentonite is simply added in order to stabilise the wine and stop "casse" occurring (a protein breakdown within the wine).

The wine goes through a cold stabilisation, is filtered and bottled.

Grape variety:	sauvignon blanc
Terroir :	clay-limestone, and kimmeridgian marl
Reaches maturity:	2 to 6 years
Hue:	bright, yellow gold
Nose:	floral and mineral aromas
Palate:	complex, mineral with great length and finesse
Serving temperature:	10 °C
Keep for:	5 to 8 years
Food matching:	white meats, fish served with sauce, foie gras, as well as cheese (Crottin de Chavignol).

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