



SANCERRE



COUNTRY France

APPELLATION Sancerre AOP

REGION Loire Valley

WINEMAKER Pierre Charon

GRAPES 100% Sauvignon Blanc

BACKGROUND

Remy Pannier has been identified with premium quality Loire Valley wines since 1885, when it was founded by Francois Remy. In 1956, Remy Pannier decided to partner with Maison Ackerman, the pioneer of Loire sparkling wine production. Ackerman then passed the company down to his son, Louis Ackerman, who kept the tradition of fine winemaking in the family for generations. Over the years, Remy Pannier has developed strong working relationships with over 800 growers throughout the Loire Valley. Working closely with these affiliated growers, Remy Pannier provides advice on the latest viticultural practices to ensure production of the finest quality grapes. Remy Pannier has built three state-of-the-art wineries in the premier Loire Valley wine districts of Anjou, Touraine and the Pays Nantais where all their Loire Valley wines are vinified. Remy Pannier's attractive packaging reflects over a century of tradition and experience in Loire Valley winemaking.

DESCRIPTION

COLOR: Light Yellow

NOSE: Well ripened citrus fruit and lemon marmalade.

TASTE: Concentrated. Good balance, underscored by acidity. Plenty of length and aromatic persistence.

VINIFICATION

The grapes are harvested when fully ripened and made into wine at a controlled temperature (16-18°C) to extract intense and delicate aromas. It is then matured on fine lees, to bring about aromatic complexity, as well as fat and roundness. The wine is matured for 6 months.

ANALYSIS

Alcohol: 12.5%

SERVING SUGGESTIONS

A great accompaniment to soft goat's cheese, fish and seafood. Serve at a temperature of 12°C.

750 ml

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BOTTLE SIZES

750 ml

