

"Chêne Marchand" is a plot located in a small village named Bué, it belongs to one of the most famous chalky parcels in Sancerre vineyard. The vines profit from a south-west exposition and collect mineral salts deeply in this pebbly-chalk soil. Giving very small yields, this vine offers Sauvignon a particular intensity.



Grape variety	100% Sauvignon
Exposition	South-west
Soil type	Pebbly-chalk soil ("caillottes")
Average age of vines	30 year-old
Pruning	Simple Guyot cut
Cultivation	Ploughed under the row
Harvesting	Hand harvested on September 16th, 2023
Wines press	Grapes are intact when they are brought into the pneumatic presses with a conveyor in order to save them from oxidation and pummeling.
Vinification	Slow fermentation at low temperature (between 61 and 68°F) is conducted in thermo-regulated 600-liter casks in order to preserve the maximum natural aromas of the Sauvignon blanc.
Maturing	On lees, in 600-liter oak casks.
Production	2000 bottles
Tasting	Very fine nose with notes of pear, then the nose opens on anise notes. The mouth is rich and full-bodied, with a nice volume and smoothness. The finish is long and fine.

