

The elders used to say that one must be "damned" (damné in French) to plant vines on these slopes. Nowadays, it is always a pleasure to work there with such a splendid view on the Sancerrois.



Grape variety	100% Sauvignon
Soil type	Chalky-clay "Terres Blanches". This terroir is particular and gives rich and well-constituted wines that improve with age.
Average age of vines	30 year-old
Pruning	Simple Guyot cut
Harvesting	Hand harvesting in small crates on September 10th, 2023
Wines press	Grapes are intact when they are brought into the pneumatic presses with a conveyor to save them from oxidation and pummeling.
Vinification	Slow fermentation at low temperature (between 16 and 20°C - 61 and 68°F-) is conducted in thermo-regulated wood tanks in order to preserve the maximum natural aromas of the Sauvignon blanc. The ageing is made on lees during 9 months.
Maturing	9 months on lees, in 40 hectolitres wood tank.
Production	3000 bottles
Tasting	Pale gold colour, fine nose, white fruit, exotic fruit, blackcurrant bud. The mouth is very fresh and appealing with a good fruity impression. Very promising, this mineral wine is really representative of this terroir.

