

SANCERRE Blanc 2020 Cuvée Maréchal Prieur

Patient Maréchal, winemaker and ancestor of the Prieur family, began to export his wines in 1887. The Cuvée Maréchal Prieur was created in 1987 to celebrate this centenary. This cuvée is selected among the top growths of the estate. This Sancerre is a fine wine for aging.

Grape variety	100% Sauvignon
Exposition	South
Soil type	Chalky-clay "terres blanches"
Average age of vines	25 to 35 year-old
Pruning	Simple Guyot cut
Harvesting	Hand harvesting in small crates between September 10th and September 11th, 2022.
Wines press	Grapes are intact when they are brought into the pneumatic presses with a conveyor to save them from oxidation and pummeling.
Vinification	80% in tanks, 20% in oak barrels. Fermentation on such small volumes allows an interesting maturing on the lees with regular stirring. This unrushed maturation permits the wine to develop and provide it with good aging potential.
Maturing	25% aged in oak barrel during 9 months ; 75% aged in stainless steel tanks
Production	2860 bottles
Tasting	Comes from chalky clay soil with a south exposition, the name of this Cuvée refer to an ancestor of Prieur family who was already exporting their wines more than a century. Matured on lies in oak barrel, it's give a toasted character to this fleshy wine, with an expressive citrus juice. A delicious and deeply wine.

