

CUVÉES VILLAGES

VERDIGNY
LA CHAUDOUILLONNE
SANCERRE BLANC AOP

SURY EN VAUX
L'ANCIENNE VIGNE
SANCERRE BLANC AOP

SURY EN VAUX
L'ANCIENNE VIGNE
SANCERRE ROUGE AOP

TRACY-SUR-LOIRE
GRANDE CUVÉE
POUILLY-FUMÉ AOP



Our Villages range is inspired by our Burgundy philosophy.

Each Sancerre and Pouilly Fumé Village expresses various styles that are well known to the local winemakers.

Discover these unique Village styles through our carefully determined selection stemming from both appellations.

This tasteful journey throughout our different Villages will allow you to understand the terroirs' nuances that you didn't know before.

Grape variety Pinot Noir
Serving temperature 16 to 18°C
Ageing potential 3 to 12 years

Our 'Ancienne Vigne' cuvée comes from the Sury-en-Vaux village. Sury-en-Vaux is famous for its vine-covered hills and for its Terres Blanches terroir. The Pinot Noir enjoys this thick clay terroir, allowing a deep root system bringing concentration and finesse.

WINEMAKING & AGEING

A green harvest is done in August to obtain low yields. The deep color is achieved by a cold pre-fermentation maceration. The juices are punched-down daily with delicacy during the alcoholic fermentation. After the malolactic fermentation, the wine is aged in oak barrels of 228l (40%) and for 60% in tanks. After a light filtration, the bottling is done 12-18 months after the harvest.

FOOD PAIRING

Our Sury en Vaux Village cuvée will perfectly match your red meats in sauce, stew, osso bucco and bourguignon beef.

TASTING NOTES

Blessed with a lovely violet-garnet colour, the nose expresses ripe cherries and slight smoky notes. The palate is concentrated, juicy yet balanced enough to fully reveal the nuances of the Terres Blanches terroir.