

DOMAINE Paul THOMAS



Sancerre White - The Coast of the Damned Mountains -



THE SOIL

Our Sancerre The coast of the Damned Mountains comes from one of the most prestigious hillsides of the Sancerrois. Located on the edge of the hamlet of Chavignol, the soil is littered with fossilised shells (snail shells).

FOOD AND WINE PAIRING

This wine will go perfectly with a veal rib or with poultry.

A spicy cheese will reveal the breadth and roundness.

Cellaring potential: **Between 5 and 10 years**

VINIFICATION AND AGEING

Pressing at low pressure and then vinification at low temperatures (less than 10°C), our Sancerre is then raised on fine lees for 12 months in stainless steel and half-muid barrels of 500 litres.

TASTING

The wines harvested on this hillside are of great finesse. After 3-5 years of waiting, this Damned Mountains will round up and gain in fat, roundness and complexity.

MAIN



Sauvignon Blanc



Citrus notes



Fish and poultry



12°C



5-10 years



Kimmeridgian marls