

DOMAINE Paul THOMAS



Sancerre White Flint



THE SOIL

Our Sancerre Flint is harvested on a single plot in the municipality of Saint-Satur. This renowned terroir gives the wine a remarkable minerality and a remarkable potential.

FOOD AND WINE PAIRING

Our Flint goes perfectly with white meat dishes, fish in sauce, scallop puff pastry, as well as many preferably dry cheeses.

VINIFICATION AND AGEING

After waiting for optimal maturity, the grapes are harvested by hand. The harvest is then introduced into a pneumatic press or slow pressing is carried out. The juice obtained is clear and of first quality. Breeding is carried out in stainless steel tanks and 750-litre amphorae for 12 months.

Cellaring potential **5 to 10 years**

TASTING

Eye: White gold, silver reflections

Nose: Expressive, the first nose is dominated by peppery notes. It then opens with aromas of white flower and hawthorn.

Mouth: Round attack, there are notes of yellow lemon, rhubarb with a tangy finish accompanied by freshness that gives more length.

MAIN



Sauvignon Blanc



Yellow lemon, rhubarb



White meats and dried cheeses



12°C



5-10 ans



Flint