

DOMAINE Paul THOMAS



Sancerre White Chavignol



THE SOIL

Our Sancerre Chavignol comes from the hillsides of Chavignol and Verdigny. They are made up of clay-limestone soils. Work is done to control yields (inter-row grassing, use of fertilizers of organic origin).

FOOD AND WINE PAIRING

Our Sancerre accompanies seafood as well as fish. It also goes well with a veal chop or with poultry.

A spicy cheese will reveal the breadth and roundness of our wine.

VINIFICATION AND AGEING

Vinification is done by terroir in order to preserve the typicality of each of them. Long fermentation at low temperature. Blending allow to respect qualities of each terroir complement each other and give balanced wines. Breeding on fine lees for 8 to 10 months.

Cellaring potential : **Up to 5 years**

MAIN



Sauvignon Blanc



Notes of citrus, banana



Fish and poultry



12°C



5 years



Clay-limestone and pebbles

TASTING

Eye: Yellow dress, very pale

Nose: First nose, thin, on the roasted sesame side. It then opens with citrus notes and gourmet notes of banana and English candy.

Mouth: Aromatic attack dominated by yellow fruits to which is added a beautiful freshness that gives volume.