



DOMAINE CHATELAIN

SANCERRE SÉLECTION 2019

BACKGROUND

Jean-Claude and Vincent select and vinify grapes from the varied soils of Sancerre. Domaine Jean Vincent is appreciated and distributed all over the world and receives numerous awards for its style and quality. Today, the Chatelain winery has 74 acres of vines in Pouilly-Fumé spread across six of the seven communes of the appellation. The grapes that go into Domaine Jean Vincent come from all the different types of soils found around Pouilly. This gives the Chatelain family a great deal of freedom when putting their blends together, and as a result, their wines are balanced and very typical of the appellation.

APPELLATION

Sancerre Blanc, France

VARIETAL COMPOSITION

100% Sauvignon Blanc

TERROIR & VINTAGE NOTES

100% limestone soil. Average vines are 20–30 years old.

WINEMAKING

Vinification takes place in thermoregulated stainless steel tanks (16° - 18°); The wine is aged on its lees.

TASTING NOTES

Bright yellow green. Elegant, aromatic with exotic fruits flavors and English sweet notes. The palate entry is elegant, fresh and fruity and well balanced.

Delicious as an aperitif; also pairs well with poultry in cream sauce, fish, shellfish and goat cheese.

WINEMAKER

Jean-Claude Chatelain
Vincent Chatelain

TECHNICAL DATA

Alcohol
12.5%



CREATIVE FREEDOM
METICULOUS SELECTION
BALANCE AND DISTINCTION

