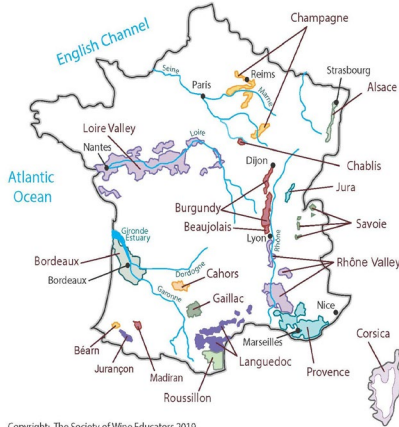




# Les Fontanelles

## Sancerre

### Major Wine Regions of France



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**Varietal:** 100% Sauvignon Blanc

**Soil:** Clay to limestone, flint or caillottes.

**Elevation:** 900 -1100 ft A.S.L.

**Dry Extract:** gr / liter

**Appellation:** Sancerre

**Alcohol %:** 13

**Residual Sugar:** gr / liter

**Practice:**

**Production:**

**ph:**

**Acidity:** gr / liter



**Tasting Notes:** This is a classically styled Sancerre with grass and flint notes bringing complexity to the bright floral and citrus aromas. Dry, medium bodied and fresh, with lively fresh fruit and crispy acidity.

**Winemaking:** Fermentation is spontaneous through native, ambient yeast, but non-aromatic cultured yeast is added as needed. After fermentation the wine rests on its lees for several months before being filtered and bottled.

**Food Pairing:** Seafood, shellfish, poultry, pork and fresh goat cheese.

### Accolades

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