



Domaine Fouassier

Sancerre



Varietal: 100% Sauvignon Blanc

Elevation: 200-250m

Practice: Mechanical

Dry Extract:

Appellation: Loire, France

Production: 50,000 bottles

Alcohol: 12.7%

Acidity:

Residual Sugar: 1.5 gr/liter

pH Level: 3.18

Tasting Notes:

A beautiful light hue with golden green reflections. Bright and bouncy, with a ripe grapefruit and lime zest bouquet up front, giving way to a slightly softer hint of lemon pound cake. Flavors of fennel, star fruit and lightly mulled peach mingle through the soft and lively almond-tinged finish.

Aging:

Stainless steel tanks 6 - 12 months on the fine lees
Minimum of 2 months

Winemaking:

Stainless steel tanks - 2 to 3 weeks. Light filtration to preserve aromas

Food Pairing:

It is a marvelous companion to fish, seafood, and light meat dishes as well as alone as an aperitif.

Accolades:

2015 Wine & Spirits - 93 pts

2014 Wine Enthusiast - 86 pts

