

Dom Jean Marie Reverdy Sancerre Silex Blanc

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: IGP Val de Loire

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: The harvest is carried out at optimum maturity and the grapes are transferred to the press by vibration. After a long pneumatic pressing at low pressure, the juices flow by gravity from the press to the tank in order to avoid handling the grapes and juices. This is followed by a 12-hour cold static settling (natural deposit of suspended particles) then alcoholic fermentation in temperature-controlled stainless steel tanks. This wine will be aged in stainless steel vats for 6 to 7 months on its fine lees to give it aromatic richness. It will then be clarified, stabilized and bottled by us at the estate.

AGING: In stainless steel vats for 6-7 months on its fine lees

THE STORY

Our wine estate located in Sancerre and Verdigny in Cher (18) extends over a mosaic of 80 plots, planted with 85% Sauvignon Blanc and 15% Pinot Noir.

Discover the finesse and diversity of our vintages, certified High Environmental Value. Placed between authenticity and modernity, this philosophy of sustainable cultivation leads the estate every day towards sustainable viticulture that is more respectful of the environment.

Established on soils of "Terres Blanches" marl, "Caillottes" limestone and flint, our estate offers several appellations, among the most renowned of our terroir:

- Sancerre, mineral and fruity, in its red, white and rosé versions.
- The Menetou-Salon Blanc, tender and fruity.
- Pouilly-Fumé Blanc, floral and mineral

THE ADJECTIVES

OVERALL: Fresh & minerally

AROMAS / FLAVORS: Fresh white fruits, floral notes, minerality

MOUTHFEEL: Balanced & lively

THE SELLING POINTS

From 4 plots of rare and unique flint terroir

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Lobster à l'Armoricaine, trout with almonds, a seafood platter

