



CHÂTEAU LA RABOTINE

Give time all its power

Sancerre Blanc 2021

Les Petites Pierres

A touch of roundness with a pleasant freshness



Sauvignon Blanc. Vines of 60 years on average. In organic conversion.



Plot cuvée on a clay-limestone of Terres Blanches. Simple Guyot pruning, disbudding, mechanical tillage under the rows, grassing between the rows.



Manual harvest, pressing, cold settling, fermentation in oak barrels and aging on fine lees for 10 months then in tank for 6 months.



Pale yellow color with silvery reflections.

The first nose is marked by vanilla and toasted aromas. Airing then reveals notes of candied pineapple, dried apricot and candied citrus fruits. The dominance of oak on the palate brings a lot of freshness. Long finish on toasted and vanilla notes.



Ideal to accompany a fish in sauce, a scallop pastry or a rabbit with prunes. Drink now or over the next 5 years at a temperature between 10 and 12 ° C.



Decanter 2023 : 88/100 (Vintage 2021)

Decanter 2022 : 90/100 (vintage 2020)

Decanter 2021 : 87/100 (vintage 2019)



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