



CHÂTEAU LA RABOTINE

*Give time all its power*

## Sancerre Blanc 2022

Signature of our domain



Sauvignon Blanc. Vines of 30 years on average. In organic conversion.



80% of clay-limestone plot of Terres Blanches and 20% of limestone plot of Caillottes. Simple Guyot pruning, disbudding, mechanical ploughing of the soils under the rows, grassing between the rows.



Sorting of the harvest, pressing, cold settling, fermentation thermo-regulated stainless-steel tank, aging on fine lees for a minimum of 6 months.



A pale yellow brilliant color with deep golden reflections. The first nose take us on aromas of elderflower, acacia but also honey from wild flowers. Next come notes of English candy and fruity notes of pineapple.

The first sensation on the palate is fresh and very smooth. Citrus and lemony notes bring a nice balance and a nice tangy finish.



Ideal to accompany an aperitif, shellfish, a Crottin de Chavignol (goat cheese).

Drink now or over the next 3 years at a temperature between 10 and 12 ° C.



Decanter 2023 : 87/100 (vintage 2021)

Wine Enthusiast 2023: 90/100 (vintage 2021)

Le Nouveau Bettane et Desseuve 2022 : 1\*/5 (vintage 2020)

Wine Enthusiast 2022: 90/100 (vintage 2020)

