



EVERY BOTTLE



TELLS A STORY

SERGEANT DU ROY SANCERRE BLANC



TECHNICAL INFORMATION

Country	France
Producer	Sergent du Roy
Dominant Varietal	Sauvignon Blanc
Vintage	2020
Grape variety	100% Sauvignon Blanc
Soil	Kimmeridgian marls
Average age of the vines	30 years
Alcohol content	14.0%
Residual sugar level	< 1 gram/ liter
Ideal serving temp	9-10°C

WINEMAKER NOTES

Born into a family of winegrowers that had already established its honorable reputation as early as the 19th century, Jean Millérioux successfully expanded and ran his small winegrowing estate during the early 20th century. Sergent du Roy was his favorite vine plot, hence the name of this great wine. His land, located in the hamlet of Champtin, benefits from exceptional marly terroirs locally known as “Terres Blanches” (white earth). The approximately 145 million-year-old soils (from the Kimmeridgian Age of the Jurassic Period) are composed of thick layers of marls (70% clay) alternating with layers of white limestone (30%). These “Terres Blanches” soils are found on the steepest slopes of the vineyards to the west of the village of Sancerre. They are renowned for producing splendid, well-structured white wines boasting gorgeously complex aromas and flavors that are so greatly appreciated by wine connoisseurs. Without a doubt, this is a terroir where the Sauvignon Blanc grape flourishes!

The “Au fil du temps” cuvée perpetuates family traditions while paying a warm tribute to this passionate winegrower.

TASTING NOTES

Lovely pale yellow in color with dazzling highlights; limpid and brilliant in aspect. This terroir wine features an expressive nose with subtle floral notes that complement its citrus nuances. A touch of minerality embellishes this delectable ensemble, lending the wine remarkable freshness. The palate is full-bodied and deliciously appealing with its fruity notes and flavors of white-fleshed fruit. The beautifully structured finish offers complex, powerful, lingering aromas and flavors.

VINEYARD

The healthiest grapes are selected for harvest at their peak of ripeness and are transported quickly to the pneumatic press. The grapes are then pressed using very gentle pressure to ensure optimal extraction of the juice while preventing the grapes from oxidizing. Then the must undergoes cold settling for between 12 and 24 hours. This step eliminates the coarser particles so as to retain only the fine lees. Alcoholic fermentation lasts 15 days on average and is carried out in temperature-controlled stainless steel tanks at 16°C in order to bring out all that the grapes have to offer and express the unique typicity of this terroir.



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