



Sancerre Blanc AOC 'Trésor des Gabares'

White Wine



Certified organic wine, FR-BIO-01.



Our Gabare (Scow) story:

By the Loire, where Gabares boats sail on Europe's last wild river, carried by the winds and the currents, there is an organic vineyard. The winemakers take particular care when working the soil, their know-how is reserved for minimal intervention with the vines. All their efforts are focused on monitoring and anticipating natural processes. The grape quality is the key to the wine. In vats, as on the vine, nature is allowed to express itself.

The vineyard:

Appellation: Sancerre Blanc AOC
Size: 16 hectares
Grape variety: Sauvignon Blanc

The soil:

This white wine is produced from limestone soils known as "Caillottes".

Wine making:

The mechanically harvested grapes are pressed in a pneumatic press. The wine is then vinified in stainless steel vats. Fermentation at controlled temperature, between 17°C and 22°C. ABV: 12.5°

Tasting notes:

Appearance: Light-filled with hints of gold.
Bouquet: Floral aromas give an intense bouquet.
Taste: Floral and mineral, the wine produces a supple and well-rounded taste.

Serving temperature and food pairings:

Serve at around 10°C

Serving suggestions: It goes well with oysters, cold fish, white meats and cheese.

When to drink: Ready now

