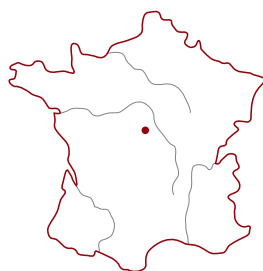


DOMAINE ALAIN LAUVERJAT

2020 - SANCERRE Alain Lauverjat White

Domaine Alain Lauverjat is a family story. In the 50', Michel Lauverjat (Alain's father) was growing all kinds of cereals and tobacco. This was the typical farming model in the region. Viticulture only started in 1962 with the whole family working together. Alain's mother worked until 80 years old when she passed away. As an only child, Alain took the direction of the winery in 1989, couple of years before the terrific frost of 1991. Women have always been very important to manage the vineyard, and again today, Alain is working with his wife Nelly and their daughter, Inès, also owner of Domaine Inès Lauverjat. The Domaine now spread out 8 hectares of about 5,5 ha of white and the rest being red.

					
100% Sauvignon Blanc	54°F 12°C	2023	40 years old	Sustainable	60 hl/ha



TERROIR

VINEYARD : 5.5 ha vines over 8 hectares

LOCATION : 3 villages : Menetou Ratel, Verdigny, Sury-en-Vaux

SOIL : Caillottes, clay & limestone

EXPOSURE : All exposure depending of the location

WINEMAKING

HARVEST : 70% manual

VINIFICATION : Direct pressing, cold settling, vinification in concrete and fibreglass.

FERMENTATION : Fermentation of the musts in AC controlled vats for approximately 20 days.

MATURATION : Matured on lees for about 4 to 6 months.

TASTING NOTES



Pale gold with green hues



Zesty notes of lime, sweet yellow fruits



Citrus, tropical fruits, orange

FOOD PAIRING

Sea scallop carpaccio with lime

Caesar salad

Garlic herb butter roast chicken