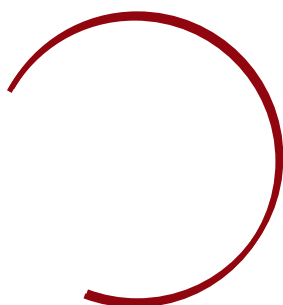


DOMAINE BIZET

SANCERRE



For several generations the BIZET family has cultivated vineyards. The first vines were planted by Célestin BIZET in the 1900's in small plots, and farmed with his horse. The cellar was built in 2003 with the arrival of Thibault. He had studied viticulture and winemaking, and had worked in various vineyards around France (Burgundy, Bordeaux, the Languedoc). Today the domaine covers 8.50 ha, of which 7.5 ha are Sauvignon and 1 ha Pinot Noir, and extends over thirty parcels on the hillsides of 4 communes of the Sancerrois. The philosophy is to work with a respect for each terroir. Any intervention is limited, reasonable, and guided by his aim to preserve the environment to obtain healthy grapes, of good quality, whilst respecting nature.



100% Sauvignon

59°F
12°C

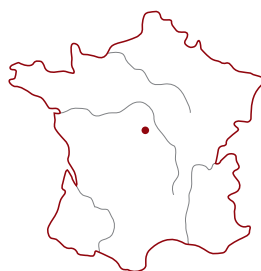
0-5 years



25 years old



Sustainable

60 hl/ha
58 000 btls

VINEYARD : 7.25 ha vines
Single Guyot

SOIL : 30% «Caillottes» limestone (fruity and aromatic)
50% «Terres Blanches» clay limestone (weel-built)
20% «Silex» (mineral notes)

Soil enrichment: Organic, without any chemical fertilizer
Vineyard maintenance: Ploughing, no residual herbicides
Vine management: Limited intervention, yield control

TERROIR

WINEMAKING

HARVEST : Mechanical, after a maturity analysis

VINIFICATION : Tempertaure between 14°C and 20°C.

The grapes are pressed on arrival. Settling then alcoholic fermentation in inox tanks with termoregulation to ensure the preservation of the wine's aromas.

MATURATION : Ageing on the fine lees.

TASTING NOTES



Pale gold with brilliant highlights



Floral and mineral nuances, with good freshness

Citrus and white-fleshed fruits.
Finish with good mineralitty

FOOD PAIRING

Appetizer

River Fish

Goat cheese