

La Forcine
AOP Sancerre
White



Tasting notes

Color: Pale yellow

Aromas: Delicate with notes of flowers.

Palate: Mineral and fresh. It is marked by notes of citrus fruits and white flowers.

Food pairing: Well-suited for seafood but also with meats, goat cheeses, asparagus and artichokes.

Serving temperature: 9 -11°C

Potential for ageing: 2 -5 years.

Vine-growing & winemaking

Grape variety: 100% Sauvignon blanc

Sauvignon blanc is grown in many vineyards of the hexagon but is especially renowned locally for top quality wines it produces in Loire Valley. The Sancerre vineyard benefits from an oceanic climate degraded with cold winters and moderate summers which brings freshness to the grapes. The soil is white and chalky, composed of silica, clay and limestone.

