

## Sancerre Blanc 2015



Intense and complex, this fresh, mineral wine with hints of grapefruit is a perfect match for seafood, grilled light fish and goat cheese. The Sancerre Blanc vines are planted in communes within the Sancerre appellation. Grapes are harvested terroir by terroir when they reach their peak of ripeness. The juices from each individual terroir are then blended harmoniously to yield a unique and versatile wine.

**Appellation:** AOC Sancerre

**Varietals:** 100% Sauvignon Blanc

**Color:** Yellow color with gold highlights.

**Aroma:** Expressive, with aromas of peach, pear and grape. Once the wine has had time to breathe, the aromas take on floral notes of violet and acacia.

**Taste:** Starts off soft and round with lovely structure. The finish is long and generous. Enjoy the crispness of white peach, along with rose and violet notes, citrus flavors and apricot.

**Fermentation:** The grape juice is fermented in temperature-controlled stainless steel tanks.

**Aging:** The wine is aged on fine lees for a minimum of 8 months.

### Competitive Set

- Celestin Blondeau
- Les Hospices
- Domaine Vincent Delaporte

### Features

- The grapes are harvested terroir by terroir when they reach peak ripeness. Wines from each terroir are blended to yield a unique and complex wine.
- Sancerre Blanc offers a unique Sauvignon Blanc profile.
- In 1936, Sancerre was officially added to the noble family of great French wines with its addition to the appellation of guaranteed origin (AOC).

### Benefits

- Quality & well balanced taste and strong scores makes Sancerre Blanc a great on-premise option.
- Sauvignon Blanc is a hot category and can introduce consumers to the Sancerre category.
- Opportunity to leverage the distinction of the brand history and Marnier Lapostolle background.



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