

DOMAINE DES CHASSEIGNES

Sancerre Blanc 'Les Chasseignes'

Aurore Dezat is the fourth generation of her winemaking family to tend the world-class vineyards of Sancerre in Sury-en-Vaux. Joined by her winemaking husband David Girard (who also heads up a separate Sancerre winery with his brother Anthony), this dynamic partnership maintains some 23 acres of prime terroir — the region's chalky "terres blanches," the stony "caillottes" and the flint-rich "silex." Guided by the character of each type of soil, Domaine des Chasseignes crafts stunning single-vineyard wines that act like a mirror, reflecting honestly the pure aromas and intense flavors of the best of Sancerre. The couple's uncompromising dedication to organic farming is just one more reason these wines are as expressive and pure as they are.



WINERY: Domaine des Chasseignes

WINEMAKER: Aurore Dezat and David Girard

ESTABLISHED: 1900s

REGION: FRANCE • Loire Valley • Sury-en-Vaux

APPELLATION: Sancerre DOC

BLEND: 100% Sauvignon Blanc

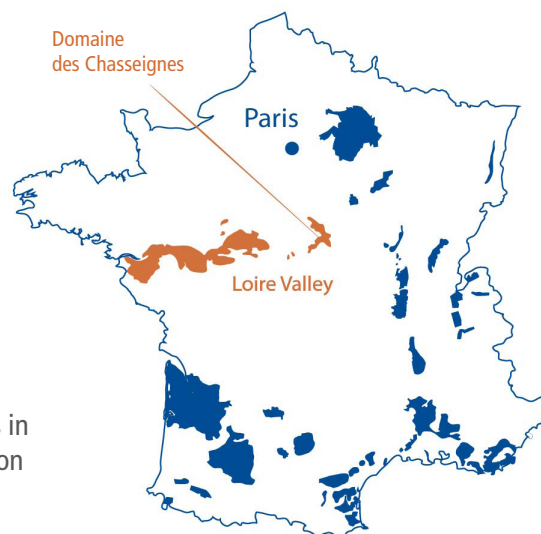
VINEYARDS: The single-vineyard 'Les Chasseignes' faces south/southeast, with chalky "terres blanches" soils. This warmer hillside vineyard ripens evenly yet quickly, and is often the first harvested.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed; fermented on indigenous yeasts in temperature-controlled steel tanks. Aged in 300L older oak cask and tank on fine lees for 18 months.

TASTING IMPRESSIONS: Aromas of ripe citrus, white peach, fresh pineapple; medium-bodied yet mouth-filling, rich notes of cooked citrus and fresh zest

PAIRING SUGGESTIONS: As an aperitif; spring salads; grilled chicken; fresh goat's cheese or other fresh cheese



NORTH BERKELEY IMPORTS

northberkeleyimports.com