

DOMAINE DES CHASSEIGNES

Sancerre Blanc 'Les Montaignes'

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

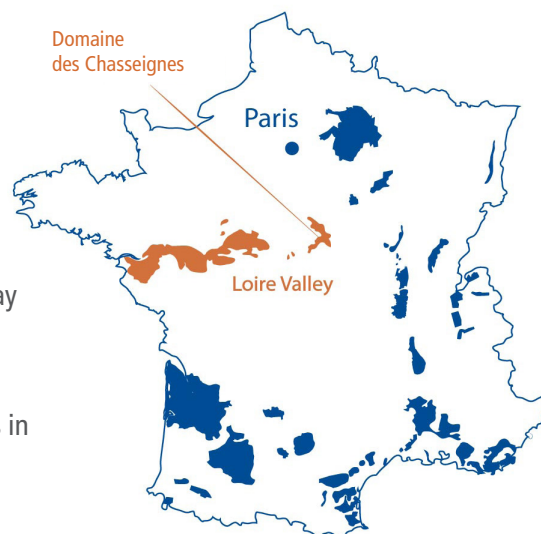
VINEYARDS: The single-vineyard 'Les Montaignes' faces north/northeast, with chalky "terres blanches" soils. This cooler exposition, with its flaky clay and limestone soils, highlights the more vibrant, stony side of Sauvignon.

AGE OF VINES: 45 years, on average

WINEMAKING: Hand-harvested. Pressed; fermented on indigenous yeasts in clay amphora and then aged also in amphora, on fine lees for 18 months.

TASTING IMPRESSIONS: Aromas of crushed oyster shells and sea salt, lemon zest; medium-bodied and lively, with fresh white fruit and citrus

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



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