

LE CHAMP DES CRIS

Sancerre - 2023

The philosophy of the winery is to let nature take its course with minimal external involvement.

The vines are naturally grass covered, with the spontaneous vegetation. The winery controls the density of plant cover in time and space, to satisfy the needs of the vines. They do not use chemical fertilisers and as far as possible they try to limit use of crop protection products whenever possible. They restrict themselves to using only the simplest products (copper, sulphur) and they do not use insecticides or anti-rot products.

It has taken several million years for the soil to form, and so they do everything they can to enable it to remain alive and change according to the laws of nature. They try to minimise their footprint.



APPELLATION	Sancerre
GRAPE VARIETY	100% Sauvignon Blanc
AGE OF THE VINES	25 Years
SOIL TYPE	Limestone & clay limestone
ALCOHOL CONTENT	13°
AVERAGE YIELD	60 HI/ Hectares



WINE MAKING: The wines are grown traditionally. The harvest is carefully sorted before being pressed as soon as the grapes arrive. The juice is allowed to settle by gravity before fermentation in stainless steel tanks, followed by a period of aging in tank before the bottling.



TASTING NOTES: The wine presents a nice golden color. The nose is direct and intense, aromas blend and citrus fruits. It melts into a rich rounded palate. This is a robust wine with a marked vivacity, typical of the Sancerre appellation.



FOOD PAIRING: Fish such as grilled Trout, Salmon, and Sole, white meat, French goat cheese, spicy food and vegetables.

Kosher certification: OU

Kosher for Passover and year round.

Non Mevushal wine.