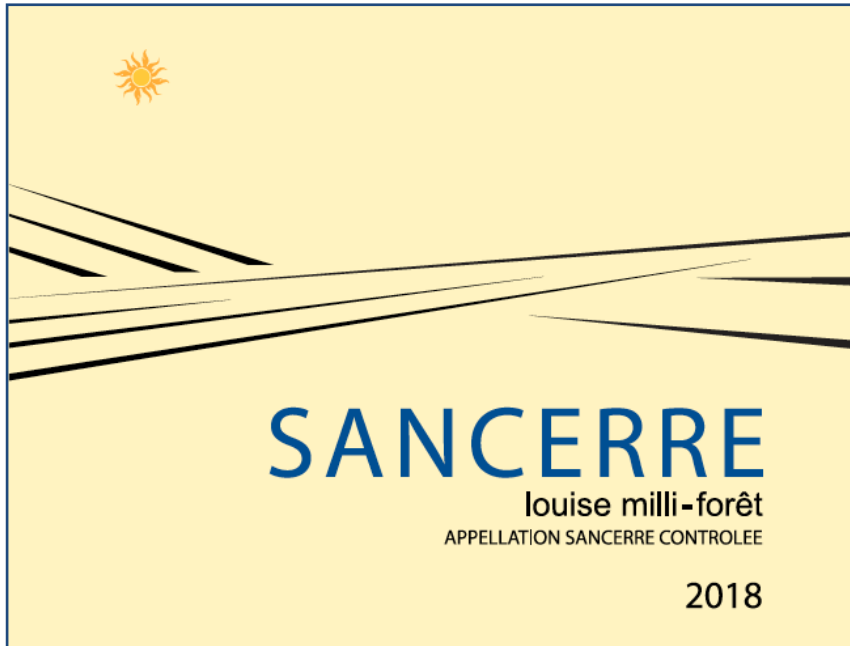


Louise Milli-Forêt

Sancerre 2018

freshness, purity, minerality



AOP Sancerre Blanc
Centre Val de Loire

The 2018 vintage

A double B vintage; Bountiful and Beautiful! This is what grower and consumer alike have been waiting for. A fabulous growing season, sun blessed and with little early season frost has led to a dreamy and large vintage of the sort that was last seen here two decades ago.

Tasting note

Bright yellow colour, bouquet of white and yellow fruits with a judicious hint of orange and lime citrus. Well balanced on the palate, with undertones of mature fruitiness

Vineyards

Milli-Forêt grapes are sourced from along the Loire river, east of Bourges, from different 14 plots.

Terroir

Soils surrounding the villages of Sainte Gemme and Sury-en-Vaux. This gives us 50% Silex and 50% Limestone, the backbone to the complexity of our Sancerre.

Varietal

Sauvignon Blanc: 100%



Viticulture

We are constantly reviewing our approach to the vineyards and have been sustainable for many years. Grassing, gentle ploughing, enhancing biodiversity; yield control and de-leafing and de-budding all essential to the long term health of the vineyards. We also practice natural practises for pest control.

Winemaking

After a very light pressing, the grapes settle for around 36 hours. The fermentation starts totally naturally at a controlled temperature of 15-18°C.

Food Pairing

Sancerre is remarkably versatile; pairing with seafood, salads, and the region's famed goat's milk cheeses (Crottin). But this bottle can easily be enjoyed long before any food reaches the table!

