

Le Bihan Sancerre Blanc

Maison Le Bihan

France - Loire Valley - Sancerre

Pale, lemon green color, with pronounced citrus intensity. The nose is dominated by lychee, grapefruit and peach aromas; rich and well-rounded in the mouth, showing a pleasant acidity length.



Specifications

Appellation	Sancerre
Wine Type	White
Varietals	100% Sauvignon Blanc
Age of Vines	Average 20 years
Agricultural Practices	Sustainable
Soil type	Caillotte and Terres blanches.
Vinification	Traditional, in stainless steel tanks. Bladder press grape pressing and reception of the must in the tanks by gravity. Settling of the must 24-36 hours before fermentation. Slow alcoholic fermentation only is done, in order to preserve the aromatic qualities. A racking is done over 3 months later. Clarification and light filtration before bottling at the estate.
Production	1,000 (9-liter cases)
Pairings	To drink as an Aperitif or with food, such as white meat, seafood, crottin de Chavignol goat cheese.

Codes, Weights and Measures

UPC	7 84585 02979 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02979 9
Case Weight	35
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 29.95 USD 750mL Bottle