

domaine Pellé

morogues menetou-salon



Grape variety
sauvignon blanc

Average age of the vine
25 years

Area
12 hectares

Density of plantation
7500 plants/hectare

Terroir

- Kimmeridgian marl
- East-west exposure

Winemaking

- direct pressing of grapes on arrival at the winery
- settling
- fermentation in stainless steel vats

Ageing

- on the lees
- in stainless steel vats (predominantly), wooden vats and casks

The purest expression of the terroir

A blend of 7 parcels from the highest slopes of the appellation. This location (cool yet sunny climate) and this soil (Kimmeridgian marl) give this wine a subtle, pure nose with aromas of white flowers and citrus fruits. The taste is racy and crystalline, clear with a citrus fruit taste initially followed by a saline and mineral finish. Nothing overly exuberant: just clarity and precision.

Available in 375 ml, 750 ml and 1500 ml

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