





LES CRIS SANCERRE



TASTING NOTES

Domaine Daniel Chotard Les Cris Sancerre 2020. From the vineyard of Le Champ des Cris, with distinctive pebbly limestone and marl soils. Fermented with lees contact in acacia barrels for eight months, then matured for a further four months in stainless steel. After 4–5 years in bottle, the mineral and chalky freshness is accentuated, balanced by ripe citrus and lively acidity.

Food Matches

Citrus Cured Salmon, Scallops with Asparagus & Shallot Tarte Tatin with

GROWER



Daniel Chotard

The Chotard family cultivate a number of vineyard sites comprising 15 hectares spread around Reigny in Sancerre, on a combination of Kimmerigdian clay/limestone and pebbly Oxfordian soils. Simon and Juliette are the current generation, following in the footsteps of the original custodians Marcel an... Read More

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REGION



Loire

The Loire Valley is a well known wine producing region of Central France, defined by the river Loire which runs through it before emptying into the Atlantic Ocean. The region itself is so large and diverse that generalisations about terroir and soils are impossible, but the most well-known appellati... Read More

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GRAPE



Sauvignon Blanc

Sauvignon Blanc is a renowned white grape variety grown all around the world. It is known for its bright acidity, herbal notes, and citrus flavours. Sauvignon Blanc wine can be light-bodied, refreshing, and easy to drink, or complex and rich with layers of flavours and aromas.

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