





TRADITION SANCERRE BLANC



TASTING NOTES

Daniel Chotard Tradition Sancerre Blanc 2023. Deriving from 3 sites with distinct terroirs including limestone, pebble and flint soils, this is a textbook Sancerre with elegance, minerality and a pithy texture from extended lees stirring. It's aged for 8 to 15 months in tanks), casks) and barrels before bottling. Refreshing crunchy apple and zesty citrus notes on the palate lead into a crisp, refreshing mineral finish. A perfect match for a soft goats cheese.

Food Matches

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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