

HB Wine Merchants presents wines from: **Domaine Girault**



FRANCE

Domaine Girault Sancerre Blanc

AOP Sancerre



Brand Highlights

- 100% Sauvignon Blanc
- 100% Sustainable farming techniques used at the Estate
- 60% clay/limestone and 40% pure limestone soils

The Estate

This estate is approximately 35 years old. Here the Sauvignon Blanc is grown on a mixture of soils, 60% is Clay-Limestone while 40% is planted on pure Limestone. All of these 31 parcels are tended, harvested and vinified separately and the utmost care and respect for the environment is used in the growing process. The estate is located at the northern tip of the village of Bue just east of Sancerre.

Wine Making

After being harvested, the grapes are sent to the winery. The pneumatic presses are filled with grapes and nitrogen to limit the oxidation of the grapes. After cold settling (8 °), minimum 48 hours, the musts ferment in thermo-regulated tanks. The fermentation time is about 40 days. The wines are raised on fine lees during the winter and then racked in April. Bottling in April and May. This adds richness and complexity to the wine.

Tasting Notes

The white Sancerre has a gold color, a very expressive nose of citrus fruits. It will fill you with its mineral expressions, its finesse and its freshness. Finally, your palate will be filled with fruity, citrus flavors, while preserving a typical roundness of its very marked soil. It accompanies Seafood but also raw vegetables, salads, cold cuts and cheese. As an aperitif, it can be accompanied by terrine, fowl or even a round of Chavignol cheese as is the tradition in Sancerre.

Press

- ◆ 2024 Vintage **90 Points**—Wine Enthusiast
- ◆ 2023 Vintage **90 Points**—Wine Enthusiast
- ◆ 2022 Vintage **91 Points**—Wine Enthusiast

Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 8 75734 00430 9
- SCC: 1 08 75734 00430 6
- Case: 19.8" x 12.2" x 7.7"