

HB Wine Merchants presents wines from: **Domaine Olivier Foucher**



FRANCE

Domaine Olivier Foucher Sancerre Blanc

AOP Sancerre



Brand Highlights

- 100% Sauvignon Blanc from Clay and Limestone soils
- 7 Hectares of Vines on a combination of soils
- HVE3 Certified sustainable

The Estate

This estate is approximately one of 300 wineries producing Sancerre, an ancient region with wine production dating back to 582. The Sauvignon Blanc grapes come primarily from terres blanches also known as soil that is a mixture of clay and limestone. The winery also makes wine from other areas close by including Menetou Salon and they are located southwest of the commune of Sancerre. The property is 7HA and is HVE3 certified sustainable.

Wine Making

After being harvested in the early morning hours, the grapes are sent to the winery to preserve freshness and aromatics. 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. After fermentation the wine rests on the fine lees for six months with regular stirring to enhance the texture and complexity while preserving the vibrant fruit character.

Tasting Notes

The white Sancerre has a pale gold color and is crystal clear. The nose opens with aromas of grapefruit, lime zest, white peach and elderflower followed by mineral notes that are subtle. The palate is lively and elegant, combining refreshing acidity with a silky texture. The finish is long, clean and beautifully mineral. Try it with Oysters, lobster, Grilled Sea Bass along with other seafoods.

Press



Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 8 75734 00470 5
- SCC: 1 08 75734 00470 2
- Case: 19.5" x 12.3" x 7.0"