

SANCERRE BLANC CAILLOTES 2022



Producer:	Vignoble Dauny
Production area:	Loire Valley
Designation:	A.O.C. Sancerre
Grape variety:	Sauvignon 100%
Category:	Dry white
Area:	8 Ha 51
Annual production:	65000 bottles
Type of soil:	Limestone
Average age of vines:	24 years
Harvesting in 2022:	from 31/08 to 09/09/2022
Harvesting method:	Harvesting machine
Vinification:	Stainless vats
Wine press type:	Pneumatic
Bonding:	No
Casein:	No
Gelatin:	No
Protein:	No
fish bonding:	Yes
bentonite(clay):	

Fermentation temperature:	from 18 to 25° C
Filtration:	Kieselguhr
Cork:	Natural cork
Bottle:	Dead leaf tinted glass
Available in:	750 ml bottles 375 ml bottles
Packaging:	6 bottles cardboard box (12 on demand) 12 ½ bottles cardboard box
Palettization:	11 boxes per layer 9 layers max, possible to mix with other wines
Preservation:	3 to 5 years...
Fits well to:	Cold fish, oysters, seafood, shellfish, cheese...
To be served at:	10 – 12° C approx.
Particularities:	- Organically produced - Fits vegetarian diet
Best before:	December 2026

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