

















PASCAL JOLIVET Sancerre 2021

\$33.75

* Suggested retail price

Pascal Jolivet

	Product code	528687
	Licensee price	\$30.54
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Centre Loire
	Classification	Not applicable
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	13%
	Colour	White
	Sugar	Dry
	Sugar content	2.8
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

Over the years, Pascal has developed a true style for his wines, very recognizable by its purity and elegance. Pascal creates a "bio vinification", after a very light settling, the fermentation of the juices is conducted with indigenous yeasts, the maturing "on lees" plays a fundamental role on the concentration and complexity of our wines.

TASTING NOTES

Wine of a brilliant greenish yellow. Beautiful notes of green apples. In the mouth, an acidity sustained by notes of flintstones. A great wine perfectly balanced.

PRODUCT NOTES

The style of our Signature Range is the result of a meticulous work based on gravity, from collecting grapes at harvest to vinification to bottling. The combination of the various terroirs: limestone, clay and flint. 100 % indigenous yeasts and slow fermentations confer unique finesse and minerality with an extremely well-integrated acidity.

PRODUCTION NOTES

Each grape is sorted during the harvest; we work by gravity to respect the natural flow of the juice within vinification process. A light pressing is done to preserve the integrity of the fruit. Terroirs are blended : 50% limestone, 30% limestone clay and 20% flintstone.

