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Pascal Jolivet sancerre tech sheet



50% of the grapes of 'les caillottes à € vineyards cultivated on calcareous soil, in buons, 30% 'las terres blanches', the highest hill in western calcan soils and 20% of east and binwithstand soils. Our property is surrounded by the Chão de Cheverny and Chambord. Try the Wine of Style Marked Netea for wealth, elegance and softness. Two grape varieties, three terroirs and a uniquely natural vinification. Each portion is considered to be, with each one with its own specificity. Serve at 10-11 ° C / 50-52 Å ° F when the terroir, know-how, and patientness reveal and sublimate the complexities of Sauvignon Blanc and Pinot Noir. Details tin © cnicos Appeal: Sustainability Sancharre: Organic practices Solo Solo: Chalk, Calcan, Pederneira, Silex: Disabled Sizes: 12/750, 6/1.5l Varietals: 100% Sauvignon Blanc Each grape is classified during the harvest; We work by gravity to respect the natural flow of juice in the process of vinification. Overall, a dry and elegant wine. We show you the expressive expression of our wines of Sancharre and Pouilly-Fum. Nose tasting notes: The nose is optimally fruity, with delicious citrus notes and a slight minerality. Palate: fruity, mineral and elegant, this wine is a reflection of its mixture. Å © 2017 Pascal Jolivet. Serve at 10-11 ° C / 50-52 Å ° F when the terroir, know-how, and patientness reveal and sublimate the complexities of Sauvignon Blanc and Pinot Noir. The juice is fermented with indigenous yeasts in temperature-controlled tanks. The domain supplements the properties of the property with additional fruits from long-term contract producers some of the main locations in the region, including à € œHebremates ' ' lo-cuan-marty ~ Å ~ ßferences. To take advantage of all your organically qualities, we recommend that you serve this very cold wine, around 10 or 11 C, as a follow-up to for Cheese, seafood or grilled fish. 100 % Pinot Noir; our Sanctions Rosão © is a meticulous mixture from the direct press and "Saignã © and". Finally, the filters give a good structure and reinforces the sensation of minerality, offering abumiton notes. The vinification and mixture of each grape (Sauvignon Blanc) is classified at the reception of the harvest, the property works by gravity to respect the natural circuit of the vinification. Vineyardsancerre is 200 km south of Paris at an altitude between 200 and 400m. Ásnico, rigorous, chic, timeless and divinely good. Pascal shares his philosophy with the numbers, Valentina Buoso: Work in harmony with nature to produce fruit purity, linear and minerality wines, allowing a natural expression of the vineyard to give wines a sense of place. Mixture of 50% of Calcan, 30% of lumin clay and 20% of the pedestrian. Each soil is vinified separately in stainless steel tanks with controlled temperature. Terroirs are mixed: 50% Calcan, 30% Calcan Clay and 20% Pederneira. Each of its white wines is produced using exclusively native yeasts and entirely in stainless temperature. All installments are vinified separately to the final mix and bottling. The Loire River, on the east side of the mountainous environment, creates a relatively temperate microclimate for the wines. The trained vines using the positioning system of the Vertical area part. On the taste, it is fresh and strongly curled; Acidity is seasoned by very subtle residual to the action; very clean; Live, sassy, young. The taste is very good so much so much to the calcium soil and the clay limit brings a fruity dimension in citrus fruits and green maã. After fermentation, the wine passes two more months maturing in a stainlessness before traffic jam. Aromas raised of pedestrian, Catric shavings. Your Famãlia entered the of wines in 1926, starting with wines from the Sananherre region. All rights reserved. Finishing: very pure, pure, A good length. For example, Blanc Fumã © is made of a grape variety, sauvignon blanc, but it is grown in different soils: 50% on deadlines, 30% on clay soil; 20% in Pederneira. Each soil is vinified separately to completely express its specificities. Breeding: hikloz.com terroir: Situated at 125 miles south of Paris, the Landscape Sancharre wave at an altitude between 650 and 1,300 pages. The wine is bottled between May and September. Creation: hikloz.com Pascal Jolivet was founded in 1987 and is one of the most dync domains of the Frances' Loire Valley. Vinification Naural in axion tanks without thermo-regulated spots. "Talent and taste is not enough, only the style tells" P. Fruity, charming and chic. The "Les Caillottes", and the Calcan Soils represent 50% of the mixture, followed by the vineyard of the slope of "Les Blanchés" to 30% and the Calcan and the Flint -Riddled Citizen Citizen of " Å, ~ ß "Slex comprising the remaining 20%. Vinification: Pascal Jolivet practices a minimalist style of life, allowing nature to do the course of its. The juice is fermented In stainlessness using natural yeast, 16 ° C for 25 days. Located near the Loire River and surrounded by forest, it creates a relatively smooth micro climate for the vineyards. Our partnership with this city's mother of the city From Cabo da ã South Frica shows the style of Sauvignon Blanc signed Pascal Jolivet. Save 10% in his first order with C6. Clean and screaming with sassy acidity. Seded in Sancerre, the domain now has 70 hectares of vineyards scattered by the so-called Sanchar and Pouilly Fumã ©. Calc It brings minerality and delicacy, the clay limit gives wine a fruity dimension and a lot of richness, and the ride brings structure and reinforces the sensation of minerality. Limestone brings minerality and Pascal Jolivet Sancerre Blanc is coming from Train vineyards in the heart of the denomination. Vinification harvest, the grapes are under pressure softly. A light pressure is made to preserve the integrity of the fruit. Each terroir is vinified separately in the term-regulated stainless stainless action. Comparison of food fish dishes, shellfish and goat cheese. CANCherre Blanc (Sauvignon Blanc) Tasting Notes: See: Yellow Pandal. Nosis: clear citrus notes, well-defined pink grapefruit aromas, lemon and a little lemon. Vineyard: Calcan solo, Calcan Clay, Slex and Pederneira. Sancerre and Pouilliha Fuma, with 50 hectares of vines, of 50% of the purchased harvest. Cardin The Loire is a rich record of history and heel. Calcan clay increases fruits and wealth. Of a vibrant and vibrant color. The grapes of each portion are fermented separately. Flint provides structure and minerality. Its philosophy is to let nature express themselves as possible to find it in wines with natural aromas near terroir. Soil-soil-Clay Chalky. Jolivet has 42 hectares of Vineyard in Sancharre, near the villages of Buã ©, Verdigny and Ste Gemme. This wine is powerful and has a perfect equilibrium. Mixing Pascal Jolivet's work highlights the influence of terroir in the creation of a wine. A light press is used to preserve an ideal fruit. Fruity.

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