

Xavier Flouret™

French Blonde 2016



WINEMAKER

WINERY

APPELLATION

COUNTRY

GRAPE VARIETAL

Sebastien Millet
Domaine "La Gemière"
Sancerre
France
Sauvignon Blanc

HISTORY

The Millet family founded the Domain of "La Gemière" in 1981 on the slopes of the Loire valley. Since 2000, the heirs Sébastien and Nicolas have carried on the tradition of working their 19 hectares with a profound respect of the terroir's appellation.

TERROIR

On the bank of the Loire River, the pebbly terrain called "La Caillote" is composed of clay, limestone and white soil bringing forth highly expressive wines.

VITICULTURE & VINIFICATION

The vines are an average of 25 years and yield 55 Hl/hectare. As soon as the grapes are harvested, they are pressed and their juices flow by gravity into enameled and stainless tanks. Musts are racked 48 hours later, then preserved at low temperatures for 4 to 7 days before fermentation.

AGEING

In enameled and stainless tanks for 5 to 6 months

VINTAGE

2016 was a difficult vintage for the Centre-Loire. The winter was warm with a lot of rain leading to a late vegetative cycle. The second half of April was affected by very low temperatures throughout the night, causing important frosts. The bud break began in the middle of June and the weather conditions finally got better by the end of the month. The dry and hot summer followed by two days of rainfall mid-September was a relief and allowed the berries to grow and achieve their perfect ripeness before the beginning of the harvest on October 3rd.

STYLE

Eye: A pale yellow, robed in green reflections.

Nose: Elegant floral and fruity aroma mixed with mineral nuances and fresh notes.

Palate: Rich and fleshy molten attack in the mouth that finishes on a well-balanced intensity.

FOOD PAIRING

Best with fish and shellfish. Superb with white meats and goat cheeses.

TECHNICALS

Alcohol: 12.5%, Total acidity: 4.35 g/l, PH: 3.17, Residual sugar: 1.23 g/l

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