

Xavier Flouret™

French Blonde 2018



WINEMAKER

WINERY

APPELLATION

COUNTRY

GRAPE VARIETAL

Sébastien 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-hectare vineyard with a profound respect for the terroir's appellation.

TERROIR

On the bank of the Loire River, the pebbly terrain called "La Caillote" is composed of clay, limestone, white soil "Terres Blanches," and red earth "Terres Rouges."

VITICULTURE & VINIFICATION

The 6.0 acres (14-hectares) of Sauvignon Blanc vines average 25 years and yield 4.60 tons/acre (62 Hl/hectare). Wines harvested between September 11-25. As soon as the grapes are harvested, they are pressed and their juices flow by gravity into enameled and stainless tanks. Musts are raked 48 hours later, then preserved at low temperatures for 4 to 7 days before fermentation.

AGING

In enameled and stainless tanks for 5 to 6 months.

VINTAGE

Having braved the unusual weather conditions, 2018 is a unique, early vintage, shaped by extraordinary extremes of weather. Winter was dark and gloomy, with limited sunshine and abundant rainfall. Spring also started with heavy rain. After a particularly cold month of March, April was marked by unseasonably high temperatures, encouraging budbreak, which took place around mid-April. The vines began to flower at the start of June. Despite a lot of rain later in the month, predisposing the vines to mildew, the attacks were not severe and skillfully managed by the winegrowers. Summer temperatures and conditions were excellent. It was clear that 2018 was to be an early vintage.

STYLE

Eye: A pale yellow, robed in green reflections.

Nose: Elegant floral and fruity aromas 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: 3.74 g/l, Residual Sugar: 1.23 g/l, PH: 3.23

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