

Xavier Flouret™

French Blonde 2024



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 20-hectare vineyard 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, white soil "Terres Blanches," and red earth "Terres Rouges." **Certified HEV3**

VITICULTURE & VINIFICATION

The 6.0 acres (14-hectares) of Sauvignon Blanc vines average an age of 35 years. and yield 4.44 tons/acre (60 Hl/hectare).

Wines harvested between September 18-25. 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. Thermo-regulated alcoholic fermentation.

AGING

Maturing on fine lees.

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. Well-balanced palate with notes of citrus and white-fleshed fruit with a hint of minerality.

FOOD PAIRING

Best with seafood, grilled fish and light sauces, Asian cuisine (sushi), poultry and delicate white meats, vegetarian cuisine and composed salads, Crottin de Chavignol cheese, and as an aperitif.

TECHNICALS

Alcohol: 12.5%, Total Acidity: 3.75 g/l, Residual Sugar: 1 g/l, PH: 3.36

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