



MARQUIS DE GOULAINÉ SANCERRE – Les Lorys

Designation: SANCERRE

Grape variety(ies): Sauvignon

Origin: Central France, northeast of the city of Bourges.

Soil: Clay and limestone.

Vinification: Traditional process for white wine.

Tasting notes:

- **Color:** White wine.

- **Nose:** Expressive, with floral and fruity notes; slightly herbaceous.

- **Palate:** Fresh on the attack, fleshy and full-bodied with typical Sauvignon characteristics.

Recommendations: Fish in sauce, seafood, fresh goat's cheese, aperitif.

Serving condition in F°: 50

Cellar potential: 2 to 3 years

Alcohol content: 12.5

Bottles/case: 12

