

LA JOLIE BRISE

AOP SANCERRE



REGION
VAL DE LOIRE



GRAPE VARIETY
SAUVIGNON BLANC



VINTAGE
2022



TERROIR

VINES ENJOY A CONTINENTAL CLIMATE WHICH ALLOWS GRAPES TO RIPE WITH FULLY DEVELOPED, COMPLEX FLAVORS, WHILE ALSO PRESERVING THE ACIDITY NECESSARY TO KEEP THE WINES FEELING FRESH AND FOOD FRIENDLY. SOIL CONSISTS OF THE MIX OF LIMESTONE WITH FLINT IN A COMBINATION OF ROLLING AND STEEPER HILLS AND NORTH-WEST EXPOSITION - PERFECT LOIRE VALLEY TERROIR THAT OFFERS AN OUTSTANDING WINE.



VINIFICATION

AFTER HARVESTING THE GRAPES ARE DELICATELY PRESSED IN A PNEUMATIC PRESS. PRIOR TO THE FERMENTATION, THE TERROIR EXPRESSION IS MAXIMIZED BY AN EXTENDED CONTACT BETWEEN THE CLEAR JUICE AND THE FINE LEES. A COLD TEMPERATURE FERMENTATION REVEALS THE COMPLEXITY. THE AGEING ON FINE LEES FOR 6 MONTHS REFINES THE STYLE AND ENHANCES THE BALANCE.



TASTING NOTES

THIS WINE HAS A BEAUTIFUL WHITE GOLDEN COLOR AND COMPLEX NOSE. MINGLING NOTES OF CITRUS AND FRESH EXOTIC FRUIT AND FLORAL AROMAS DOMINATED THIS BOTTLE. THE ATTACK IS FRESH AND DENSE. MOUTH IS HIGHLIGHTED WITH SALINITY AND LINGERING MINERALITY.



FOOD PAIRINGS

GOES WONDERFULLY WITH ARCAÇON OYSTER AND ASPARAGUS WITH SMOKED SALMON, CAVIAR, LOBSTER IN HOLLANDAISE SAUCE WITH ORANGE, GRILLED OCTOPUS, BEAUFORT OR MORBIER CHEESE, BLACKBERRY TART.

AGEING POTENTIAL: 5 YEARS

SERVICE TEMPERATURE: 10° - 12°

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