



LE PETIT CONNÉTABLE SAUVIGNON BLANC 2025

PGI Val De Loire

SELECTED FROM LOIRE VALLEY VINEYARDS. THIS SAUVIGNON BLANC IS AROMATIC, GENEROUS AND BEAUTIFULLY BALANCED. WITH RIPE FRUIT, FRESHNESS AND AN ELEGANT FINISH.

Sauvignon Blanc 100%

TASTING NOTES

Pale yellow in colour, with an expressive and generous nose of ripe fruit, dried fruits, apricot and delicate notes of medlar. The palate is rounded and generous, revealing flavours of dried fruit with a smooth texture, balanced freshness and an elegant, lingering finish.

FOOD PAIRINGS

Delicious as an aperitif or alongside ceviche, fresh seafood, white meats and goat's cheese. Its ripe fruit and refreshing character also make it a versatile partner for lightly dressed salads and delicate fish dishes.

TERROIR

Produced from a carefully selected collection of vineyard plots across the Loire Valley, chosen to showcase the distinctive aromatic character and natural freshness of Sauvignon Blanc. The selection brings together fruit from the wider Loire terroir to create a harmonious, expressive and balanced wine

VINIFICATION

Particular attention is given to selecting the individual batches for temperature-controlled vinification. Following fermentation, the wines are carefully blended to achieve balance, aromatic intensity and structure, before spending approximately 10 months on fine lees to develop further texture and complexity.

RECOGNITION

Part of Château de Sancerre's Le Petit Connétable collection, showcasing Centre-Loire wines produced with the care and attention associated with the historic estate.



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-SAN01-2025
Wine Variety	White
Cuvée	Le Petit Connétable
PGI	Val De Loire
Wine Estate / Winemaker	Château De Sancerre
Country	France
Region	Loire Valley
ABV	11.5 %
Vintage	2025
Ageing	10 Months on fine lees
Cellaring	Approx. 2 -3 years
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	8-10 °C
Allergens	Sulphites
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	TBC