



**SANCERRE**  
APPELLATION SANCERRE CONTRÔLÉE  
**CHARLES DUPUY**

*Les Boffants*



<b>Grape-variety :</b>	100% Sauvignon.
<b>Age of the vines :</b>	15 to 20 years.
<b>Soil :</b>	Limestone, clay and flint.
<b>Yield :</b>	55 to 65 hl/ha.
<b>Production surface :</b>	20 ha
<b>Vinification :</b>	Static racking of the must. Electronic thermo-regulated fermentation (16-20°) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturing on fine lees.
<b>Alcohol content :</b>	12,5°
<b>Total acidity :</b>	4.5 g/l
<b>Residual sugars :</b>	1 g/l
<b>Tasting notes :</b>	<p><b>Colour :</b> Clear golden green reflections.</p> <p><b>Nose :</b> Well-developed aromas reminding of syringa and blackcurrant evolving towards fruit cordial after a while in the glass.</p> <p><b>Palate :</b> Full and round at first, followed by a sensation of crispness. A touch of anise lingering. Notes of gooseberries, grapefruit and mineral. This wine has particularly well kept its young character.</p>
<b>Serving temperature :</b>	8 to 10 °C.
<b>Food Pairings :</b>	Fish and Seafood.
<b>Ageing potential :</b>	2 - 3 years

