

# FAMILLE GODON

## SANCERRE BLANC



### TERROIR

Limestone and Flint soils.

### VARIETALS

Sauvignon Blanc.

### WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

### FOOD PAIRING

It is ideal with salmon puff pastry parcels. Foie gras makes an enjoyable and original partner as does Crottin de Chavignol goat's cheese.

### SERVICE TIPS

Serve in between 8 and 10°C. Drink now or wait 1-2 years.

**Bright straw coloured wine with green glints. The clean, racy nose reveals hints of grapefruit, with flowers and flintiness. On the palate, the attack is full and silky, rich and plump with underlying freshness.**