



Jean Pabiot et Fils

PROPRIÉTAIRES - VITICULTEURS

# SANCERRE BLANC

## La Merisière 2022

The wines of La Merisière are rigorously selected at the estate by Alain and Jérôme PABIOT.

Fruity

Fresh

Tension



### WINEMAKING

**Grapes** : 100% Sauvignon Blanc

**Terroir** : Clay-limestone (Caillottes...) and flint, in the villages of Chavignol and Sury-en-Vaux. Vines on average 25 years old.

**Guard** : 5 years.

**Alcoholic Degree** : 13,5% Vol.

**Winemaking** : Fermentation in stainless steel tanks, with temperature control (at 20°C). Aged on fine lees for 3 months, then blended with wines from different terroirs for balance and elegance.

**Ageing** : 6 months in stainless steel tanks.

### TASTING



Beautiful light gold color.



An expressive nose with notes of citrus and yellow fruit.



On the palate, it is delicious, full-bodied and fresh, with ripe fruit aromas. A beautiful finish.



This white Sancerre can be served on its own. It goes deliciously with starters, seafood, fish and certain cheeses, especially goat's cheese...

Serve at around 12°C.



Bottle sizes :

75cL

**SANCERRE LA MERISIÈRE ROSE AND ROUGE** Pinot noir are harvested in the villages of Verdigny and Sury-en-Vaux. Destemming at harvest. Direct pressing for the rosés. Maceration for around two weeks for the reds. To bring out the fruity aromas (particularly red fruit), they are vinified in vats. Finally, they are bottled at the estate.

Sancerre rosé is ideal with starters, fish, poultry, cheese... Serve at 10-12°C.

Serve red Sancerre with cold meats, meat in sauce, poultry, cheeses, etc. at 16°C.



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