



Jean Pabiot et Fils

PROPRIÉTAIRES - VITICULTEURS

SANCERRE BLANC La Merisière 2023

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

Fruity

Fresh

Mineral



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% 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 citrus notes (grapefruit, orange peel, etc.).



On the palate, the wine is greedy, textured and beautifully fresh, with aromas of ripe fruit and a fine minerality.



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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