



Domaine Chavet – Cuvée Saint Cère Sancerre

The Chavet Family has been growing vine since the 17th Century. They have vines in the very heart of Menetou Salon vineyard but also in Sancerre. The Estate is now spread over 23 Hectares and has invested in modern equipment in order to meet with demands and standards. Their passion for winemaking remained untouched and passed through the generations.

The year 2020 marks a third great vintage in a row in Sancerre. On the top, in 2020, the yield has been pretty good thanks to a good level of rain mid august (30 milimeters) – 2 weeks before the start of the harvest. The winter has been really rainy which was good to allow the water table to recharged. April has been cold which allowed the vines to unwind later. The following months until mid-august has been warm and super dry.



Grapes : 100% Sauvignon Blanc

Age of Vines: 30 years old in average

Soils Type: Clay & Limestone soil

Exposure : South/Southwest, great sun exposure on the high hills.

Density: 6 000 vines/hectare

Yield: 52 Hectoliters/ Hectare

Farming: Traditional farming, Guyot pruning . Mechanical harvesting. Careful sorting in the vineyard. De-stemming

Winemaking: Traditional in temperature-controlled stainless steel tank. Slow fermentation at low temperature.

Tasting Notes: This is a strongly mineral wine with a great mouthfeel and crushed berry Flavor. Tasting this wine is like eating fresh grapes. It is fruity and dry, best enjoyed in its youth while fresh and aromatic.

Food Pairing: This wine is blending well with goat cheese, white meat, fish with sauce, clams, oysters etc..

To be served at 54-60°F