LOIRE

SANCERRE: KEVIN ET KARINE LAUVERJAT MOULIN DES VRILLERES PERLE BLANCHE

Moulin des Vrilleres

TASTING NOTES

This old vines selection naturally brings more structure than the classic Sancerre. This wine will need more time to develop but will bring that extra dimension and certainly will match oily fish cooked in rich sauce or strong flavoured cheeses.



WITH FOOD

Goat Cheese, Shellfish, Aperitif

VINTAGE	2023
REGION	Loire
APPELLATION	Sancerre
PRODUCER	Kevin et Karine Lauverjat - Moulin des Vrilleres
GRAPES	100% Sauvignon
KEEPING	Drink within 5 years of bottling.
VINIFICATION	Vinified at low temperatures for between 15 and 20 days. The lees are circulated after fermentation. The wine remains in tank for about 10 months.
BOTTLE	75cl
VOLUME	12.5%

MOULIN DES VRILLERES

In Sury-en-Vaux, a little village near Sancerre, Karine and Christian Lauverjat alongside their son, Kevin, produce quality Sancerre wines year after year. The Sancerre appellation produces mostly whites, but reds and rose wines made with Pinot Noir are also produced by this domaine, alongside Menetou-Salon and Pouilly-Fume.