LOIRE

SANCERRE: KEVIN ET KARINE LAUVERJAT MOULIN DES VRILLERES

Moulin des Vrilleres

TASTING NOTES

Always a fashionable winner if you like Sauvignon. This particular wine has the merit to always please irrespective of the vintage. That has been the case for the last 25 years. It has a dry and most appealing roundness, and such a lovely lingering after-taste. Best drunk within 5 years, but will keep longer and will change in character.



WITH FOOD

Shellfish, Cheese

VINTAGE	2025
REGION	Loire
APPELLATION	Sancerre
PRODUCER	Kevin et Karine Lauverjat - Moulin des Vrilleres
GRAPES	100% Sauvignon Blanc
KEEPING	Drink within 5 years. Serve at 10°C.
VINIFICATION	Limestone clay soil, with an average vine age of 30 years. Vinified at low temperatures for between 15 and 20 days. The lees are circulated after fermentation. The wine stays on lees in tank for about 3 months.
BOTTLE	75cl
VOLUME	13.0%

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.