



MANO WINE SELECTION

DOMAINE LE MONTOIRE



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From the top of its 50 years of existence, the Domaine has been able to evolve over time, gradually increasing the surface area of its vineyard and modernizing its winery, completely redone in 2006.

On hillsides and limestone plateau clay-limestone and clay, the Sauvignon express all its aromas, under a south-east exposure.

Because they are a family of independent winegrowers, they keep control of all their production, with harvest entirely processed on site.

AOP SANCERRE



Tasting note: Pale gold look with platinum highlights show shine. The aromas are intense and give off complexity. Citrus (orange) notes mingle with nuances of elderflower, boxwood and a few scents of honey. Fresh at first, the mouth then develops nervousness and tense finish. The aromatic return is marked by ripe lemon, grapefruit and a hint of undergrowth (moss).

Grape-varietals : Sauvignon 100%

Ageing : 3 to 6 months in inox tank

Tasting temperature: 10 to 12 °C

Ageing potentiel: 3 to 5 years