

# DOMAINE TABORDET Sancerre 'La Belle Oreille' 2021

01

**Provenance:** 

Sancerre, Loire Valley

02

**Grape Variety:** 

100% Sauvignon Blanc

03

Pairing:

Aperitif, cheese platter, barbecued fish, Asian-style vegetable wok, poultry 04

Serving:

Temperature: 10-12°C



#### **Vineyard Cultivation:**

In the village of Verdigny, Domaine Tabordet was formed from 4.5 hectares of vines in the 1960s by Raymond Tabordet. Later passed onto his two sons, Yvon and Pascal in 1981 the estate began to expand to the appellation of Pouilly-Fumé. Today Marius Tabordet, along with his cousin Gaël operates the domaine under the guidance of Pascal. Marius monitors the vines and performs the vinification.



# Vinification:

Once the grapes are harvested, they are quickly put through the press. The musts then settles and is placed in stainless steel vats. Aged on the lees for 18 months in stainless steel tanks before being bottled.







# **Tasting Notes:**

The Sancerre La Belle Oreille is in a textural, chalky style that's starting to shed some of its primary vitality. The ripe apricot fruit and the gentle, full style reflect the warmth of the vintage and the chalk soils. Moderate concentration and length. Rebecca Gibb (2018 review)



## **Soil Type:**

Limestone



#### **Method:**

Organic and Biodynamic



### Clos Cachet 20 Capella Crescent, Moorabbin VIC 3189 0401 233 238



www.closcachet.com.au Instagram: @closcachet

