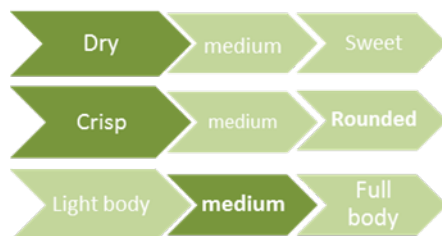


## Christophe Monget Coteaux du Giennois Sauvignon Blanc

As the price of Sancerre soars, we searched at length for a value alternative. We discovered this small grower, farming organically, who makes a superb Sauvignon. Flinty, minerally, with delightful floral, peachy notes, a hint of fresh herbs/cut grass, and a superb finish.

**Food match:** Excellent with creamy sauces, alongside fish or poultry dishes.



**What's special about this wine?**  
Silver medal - IWC (2021 vintage)

### Like to know more?

- Coteaux du Giennois lies in the heart of the Loire Valley (Sancerre is in the east).
- Variety: 100% Sauvignon Blanc
- This estate was created in 1991 by Christophe's father. Today, he runs the estate with his cousin, Marc.
- It has just been certified as organic, and also carries the HVE symbol, which guarantees that high environmental standards are maintained in the vineyard.
- There are 23ha, three quarters of which are white grapes. Flinty soil brings out dainty, fruity characters in the grape.