



**Cyprien Perchaud**  
**POUILLY FUMÉ BLANC**  
AOC Pouilly Fumé

Domaine des Sardelles is a family estate created in 1990 and located in the town of Sainte Gemme in Sancerre, on the eastern side of the Loire Valley. Today Cyprien Perchaud and his two uncles are in charge of the domaine. They are cultivating 8 hectares of vines currently converting to organic farming and will get their certification in 2025. They work with respect for the plants and the soils, leaving natural biodiversity. They regulate the yield in order to obtain healthy grapes to produce high quality wines.



**COUNTRY**

France

**VARIETAL**

Sauvignon Blanc

**SOIL TYPE**

Chalky & Rocky  
More Flint (Silex) than Sancerre  
Subsoil Limestone, Marl, Clay, Flint  
(Kimmeridgian)

**VINEYARD**

Central Vineyards enjoy cool continental climate with sunny summers and very cold winters.

**HARVEST**

By Hand / Manual Destemmed

**VINIFICATION**

Fermented in Stainless Steel  
Lees gradually descend to bottom of the vat and rest for 7 months

**TASTING NOTES**

Light yellow robe, green reflection. Expressive nose of citrus, gooseberries, stone fruits, blackcurrant leaves, fresh cut grass and a hint of flint. The palate opens with generosity, roundness of texture, aromatic precision and a finely dosed freshness of acidity and minerality.

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