



## Cyprien Perchaud

### SANCERRE BLANC

#### AOC Sancerre

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

Limestone & Marl (Terres Blanches)  
Stony Gravel (Caillottes)  
Flint (Silex)  
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 6-8 months

#### TASTING NOTES

Pale yellow in color with green reflections. On the nose, aromas of grapefruit zest, green fruits, vegetables, fresh herbs and citrus fruits are complemented by subtle flinty notes. On the palate, the wine is well balanced with bright acidity, richness, and citrus flavors.

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