



GRAPE-TO-GLASS

wines worth sharing

Pascal Jolivet Sancerre Blanc 2021

Grape Varietal: 100% Sauvignon Blanc

Growing Region: Sancerre - France

Owner / Winemaker: Pascal Jolivet



Pascal Jolivet is one of the most dynamic winemakers in the Loire Valley - crafting elegant wines since 1987. Pascal specialises in the wines of Sancerre and Pouilly-Fume which very quickly gained a leading position with the Michelin-starred and quality focused restaurants throughout France and round the globe. The vineyards of Sancerre are situated some 200km to the south of Paris on gently sloping countryside.

The Loire River and the surrounding forest create a relatively mild micro-climate for the vines. The philosophy of the estate is to allow nature to take its course, as much as possible. The juice is fermented naturally, without adding cultivated yeasts in conjunction with thermo-regulation. The fruit parcels from each unique site are fermented separately so as to allow the terroir (one's own signature) to fully express their differences, personality and left on their lees for 4-6 months to achieve subtle but complex elements.

This Sancerre is a composite of the three soil types in the district: 50% limestone, 30% calcareous clay, limestone, and 20% flint. A blend of fruit parcels from the following areas of: Bué, Verdigny, Saint Satur and Sainte Gemme.

On the nose subtle aromas of gooseberries, leafy green herbs and a mineral flinty note. On the palate a wine has a distinct signature marked by an engaging elegance and typicity. This Sancerre wine is assertive and presents a perfect balance of gooseberry, capsicum, crisp green fruits, grapefruit acidity and fresh herbal characters, a defined mineral seam and wrapping things up with a classic clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Pascal Jolivet Sancerre Blanc has 13% Alc./vol. Made in a classic dry style. Chill gently and serve in a light aromatic wine glass at 9° - 11°C.

Cellaring Potential:

Drinking perfectly well this season, plus will age nicely for another 18 - 24 months.

Food Pairing Suggestions:

Perfect wine pairing with freshwater fish like Trout, shellfish, seared tuna, seafood pasta, spinach gnocchi, seasoned Asian cuisine, mixed green vegetarian dishes and fresh goats cheese on crostini - *enjoy.*



An emphasis on elegance, finesse and varietal typicity.