

LE PITON SANCERRE

Loire Valley, France

Domaine du Piton

lepitonsancerre.fr

Method & Production

Manual harvest of the estate grown Sauvignon Blanc grapes, organically grown on distinct silex soils in the village of Le Piton. Slow and light pressing to optimize the purity of the fruit. Fermented in stainless steel using indigenous yeast, and matured on fine lees for 9 months. 4-6 months bottle refinement before release.

Tasting Notes

The nose offers a beautifully floral bouquet with notes of jasmine and chamomile, complemented by luscious ripe lemon. On the palate, the wine is fresh and vibrant, showcasing bright flavors of lemon, lime, and grapefruit. It is impressively focused and linear, with a distinctive flinty minerality that defines its classic character.

Food Matching

Seafood, goats cheese, and salads.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PT0125	Le Piton Sancerre	Sauvignon Blanc	2025	12.5%	Cork	6x0.75lt	No	No	No	No