



SANCERRE 'SILEX' - ORGANIC

Loire Valley, France

François Le Saint



Method & Production

François Le Saint Sancerre 'Silex' comes from 25-year-old vines. The grapes are de-stemmed and taken to the pneumatic press on a conveyor belt in order to avoid damaging the fruit. Work in the winery respects the lunar calendar. The wine is naturally vinified using indigenous yeasts.

Tasting Notes

On the nose there are notes of ripe pear, green apple and citrus zest. It has a rich palate with a great balance of weight to freshness. Lovely aromatic notes to it with great intensity and a long lasting finish.

Food Matching

Goats cheese, salads and white meat

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
FN0118	Sancerre 'Silex' - Organic	Sauvignon Blanc	2018	12.5%	Cork	6X0.75lt	Yes	Yes	No