



## SANCERRE 'SILEX' - ORGANIC

Loire Valley, France

François Le Saint



### Method & Production

François Le Saint Sancerre 'Silex' comes from 35-year-old Sauvignon Blanc 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	Natural
<b>White Wine</b>										
FN0122	Sancerre 'Silex' - Organic	Sauvignon Blanc	2022	13.0%	Cork	6X0.75lt	Yes	Yes	No	No