

# LA FORCINE

## SANCERRE



- **Appellation:** Sancerre
- **Composition:** 100% Sauvignon
- **Geographic region:** Loire Valley, France
- **pH :** 3.27
- **Residual sugar:** 1.9 g/l
- **Total acidity:** 4.6 g/l H<sub>2</sub>SO<sub>4</sub>

### SOIL

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The soil is composed of silica, clay and limestone. The ground is white and chalky.

### CLIMATE

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The Sancerre vineyard benefits from an oceanic climate degraded with cold winters and moderate summers.

### HARVEST

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The grapes are mechanically collected and immediately pressed in order to avoid any oxidation. Once the must had been naturally laid, thanks to the cold during more or less ten hours, the slow fermentation begins. This will contribute to obtain a good bottle.

Vinification occurs in inoxidable steel tank, under temperature controls. This process enables to develop the characteristic aroma of the appellation. A racking will be necessary at the end of the fermentation to improve tannins. It will be then analysed, filtered and finally bottled, before another period of rest which will enable it to arrive to your table in the best conditions.